

Gal + E.E.

THE PROFESSED COOK:

OR THE MODERN ART OF
Cookery, Pastry, and Confectionary,
Made PLAIN and EASY.

Consisting of the most approved Methods in the
FRENCH as well as ENGLISH COOKERY.

In which the French Names of all the different Dishes are given and explained, whereby every Bill of Fare becomes intelligible and familiar.

CONTAINING

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|---|---|
| I. Of Soups, Gravy, Cullis and Broths | XII. Of Omelets |
| II. Of Sauces | XIII. Pastes of different Sorts |
| III. The different Ways of Dressing Beef, Veal, Mutton, Pork, Lamb, &c. | XIV. Dried Conservees |
| IV. Of First Course Dishes | XV. Cakes, Wafers and Biscuits |
| V. Of Dressing Poultry | XVI. Of Almonds and Pistachias made in different Ways |
| VI. Of Venison | XVII. Marmalades |
| VII. Of Game of all Sorts | XVIII. Jellies |
| VIII. Of Ragouts, Collops and Fries | XIX. Liquid and Dried Sweetmeats |
| IX. Of Dressing all Kinds of Fish | XX. Syrups and Brandy Fruits |
| X. Of Pastry of different Kinds | XXI. Ices, Ice Creams and Ice Fruits |
| XI. Of Entremets, or Last Course Dishes | XXII. Ratafias, and other Cordials, &c. &c. |

Translated from *Les Soupers de la Cour*; with the Addition of the best Receipts which have ever appear'd in the *French Language*.

And adapted to the *London Markets* by the Editor, who has been many Years Clerk of the Kitchen in some of the first Families in this Kingdom.

THE SECOND EDITION.

L O N D O N:

Printed for R. DAVIS, in *Piccadilly*; and T. CASLON, opposite *Stationers-Hall*. MDCCLXIX.

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THE PROPOSED COOK

OF THE MODERN ART OF COOKING
 AND CONFECTIONARY

MADE EASY AND READY

CONTAINING THE MOST IMPROVED RECEIPTS IN THE

FRENCH AND ENGLISH COOKERY

IN WHICH THE SEVERAL NAMES OF ALL THE ARTICLES ARE GIVEN AND
 EXPLAINED, WITH A COMPLETE LIST OF THE INGREDIENTS AND
 UTENSILS.

- I. OF SOUPS, GRAVY, &c.
- II. OF FISHES
- III. OF BIRDS, WILDS, &c.
- IV. OF FOWL, &c.
- V. OF VEGETABLES
- VI. OF PASTES, &c.
- VII. OF PASTRY, &c.
- VIII. OF Cakes, &c.
- IX. OF DRESSING, &c.
- X. OF SAUCES, &c.
- XI. OF CONFECTIONARY, &c.



Translated from the French by the Author, and revised by the
 Editor, who has added many new Receipts, and has
 adapted to the present State of the Art, the
 best and most useful of the old ones.

Printed by T. Cadogan, in Strand, near the Theatre Royal, and T. Cadogan,
 in Pall Mall.

THE
TRANSLATOR'S
APOLOGY.

THIS Book, whose Translation I here presume to offer to the Public in general, is the last Production upon French *Cookery*, printed in Paris, by the King's Privilege granted for a certain Term of Years, intituled, *Les Soupers de la Cour*. I shall not pretend to make any further Apology for the Title of *Supper*, than that the French are, in general, more elegant in their Suppers than Dinners. I had it brought over for my own Help and Instruction, as a Clerk of the Kitchen; and as I found it of great Use, I thought that a Translation would be both agreeable and useful to many Gentlemen and Ladies, and others; as it contains the far greater Number of the most approved and newest Receipts in Cookery, Pastry, and Confectionary of the present Time and Practice: and as Bills of Fare are mostly made in French, I also thought it very necessary and of particular great Use, to retain all the French Names and Appellations, giving at the same Time a literal Translation, or the Meaning from whence derived; by which I hope

to be allowed the Expression of reconciling the English *Maitre d'Hotel* to the French Cook. Although it may (with Propriety) be said that great Numbers of those Receipts were known by the same Names Years ago, I am very sensible of the Truth thereof; but I am also, that the Performing is very different, and of much better and genteeler Taste, than is to be found in any Books treating on Cookery, &c. having examined many prior to this, as *La Cuisine Royale*, *Le Maitre d'Hotel Cuisinier*, and *Les dons de Comus*; of which this Book may be called the *Essence*, with Improvements. Gentlemen and Ladies are liable to Deception, in seeing their Bills of Fare, not caring to inquire into the particular Merit of every Dish, which often takes its Name from the Inventor, or the Person of Consequence whose Palate it pleased first, and under a pompous Name often proves frivolous in the Execution. By referring to the different Kinds of Meat proposed, every body may easily find out any particular Dish, or what may be most agreeable to furnish their Tables with. It is more particularly useful to English Cooks, House-keepers, and every one employed in providing and making Bills of Fare, who have not had Opportunity of being acquainted with French *Cookery*. When Dinners or Suppers are to be dressed by Cooks hired for the Time, they are mostly allowed to make the Bill of Fare: this Book will greatly assist the House-servant, how to provide the proper Necessaries for the Execution of it; the Master will find what Provisions are to be allowed, and the Servants will receive great Assistance for the Performance of their Duty in each Station:

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Station: Clerks of the Kitchen, whose Duty it is to make Bills of Fare, and to provide accordingly, will also find it of very great Use; as, by this Means, Concord and Unanimity will reign between Cook and Provider, which, if either is deficient in his Business, often creates disagreeable Altercations to Masters and Mistresses, by Changes and other Inconveniencies more to be attended to. I have myself, as well as many others, been Witness of the Diffidence of English Cooks, in looking at Bills of Fare, of which they had probably executed the whole several Times, only under different Denominations. This has been my greatest Inducement, to retain all French Names as in the Original, and to render their Meanings in English as concisely as I was able; although many which go by certain Appellations, which cannot be rendered in English with any tolerable Interpretation (at least by me), being mostly adopted from proper Names, or Titles; they soon will become familiar to every common Understanding, being mostly adopted in the English Language already, at least in Terms of Cookery and Millinery, &c. The French Cook (how far this may please him) will lose nothing by the Perusal, as very few are thoroughly acquainted with the whole, and will help the Memory to great Advantage: there is still Room in Abundance for those who have Understanding, and Inclination for Improvement. To the *Complete Cookery*, the Author has also added *Confectionary*; in which I have been more particularly exact, as knowing it to be very much wanted amongst English Servants. Ladies who delight in the *profitable Amusement*.

ment of making their own Sweet-meats, and House-keepers, whose Business it is to do in most Families in England, will find it of very great Utility, not only for the Number of different Receipts, but the particular Methods of preparing the Sugar, by which they will save the Trouble and Expence of renewing their Summer's Work in Winter, as the Sugar being prepared according to the Method laid down in this Book, will keep the Sweet-meats of any Kind in their proper Colours and Goodness for Years.

This Book was published in four small Volumes. I thought it too full of Words and Repetitions, and that the Sense of the Author could be explained, without all the *Volubility* of the French Language, which I have (as much as I was capable) supplied with the *Expressiveness* of the English; at the same Time doing all the Justice in my Power to the Original, not forgetting the Public, (my only Aim to please), as presuming it for the better in a Work of this Kind. For that Reason I have passed over few Receipts of no Consequence, and have taken a few Liberties with the Original; but that only, where Self-conviction, Remarks, and good Intelligences have prevailed, since my first Inclination to a Translation; and made References, by way of Abridgment, by which I was enabled to reduce the Work about one-fourth. The Author thought engraved Tables of Bills of Fare unnecessary, but gave few without; and I do further presume to say, that either are absolutely needless, as a fertile Imagination, and a

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LARDER provided accordingly, is the only Rule that can be given for furnishing a Table properly, considering the Company, and the Size of the Dishes which are to be used: I have upon that same (I hope) reasonable Supposition left them out: every Body can judge that the Book contains the whole, without being particularly picked out.

I beg the Candour of the Public will excuse the Incorrectness of the Language and Diction, as it is not a Book of Erudition for the Library of the great. My Inabilities, and Situation in Life, as an actual Servant, will, I trust, plead my Apology, and hope for my Presumption, as a Foreigner, that it will be found easy to all common Understandings, for whose peculiar Service it is intended. And for a very *obvious* Reason, I wish I could flatter myself (as the Author begins his Advertisement), that this Work would excite the Curiosity of many People.

N. B. As I could not follow the Original, in giving the different Productions according to each Season in the London Markets, as every Country produces many Articles peculiar to itself, and considering the Difference of Climates, which either forward or retard Numbers of Articles for this very Purpose; not relying absolutely on my own Knowledge, in regard to each Article, while in full Season, I applied to three Tradesmen, all eminent in their Profession, one for *Fish*, one for *Poultry* in general, and one for the Productions of *Gardening*, to which Gentlemen I am particularly thankful for their ready Compliance, equally for myself, as for all

that may hereafter make Use of this Translation, as a Guide to Market.

The whole is here annexed together, and *Poulties* in general again by itself, in Vol. II. under roast Articles; that the Produce of each Season for Roast, may be more readily found out; few Observations will be found in the Progress of the Work, to each different Sort of Aliments, contained in it, with Notes and Remarks by the Translator, according as they occurred, necessary by way of Explanation. Should I have the Happiness of meeting with the Approbation of the Public, the Sense of my Friends, and all Persons versed in English Cookery, shall be noticed with that particular Regard I owe to this Country.

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Page 25. Line 28. Lazagne Soop Description, rectified in Italian
Passe Article, Vol. II.

70. 22. before Fillet delete a.

192. 8. for Timbals read Tumbals.

In several Pages, for Leafs read Leaves.

THE
AUTHOR'S
ADVERTISEMENT.

I AM persuaded that this Work will excite the Curiosity of many People, more particularly Cooks, who take Delight in the *Art of Cookery* and its Improvements; it is those in whose Approbation I shall glory. I scorn little Artists of small Knowledge, and more confined Notions, whose Pretension to merit affects to despise all Sorts of Works proper for their Instruction. Some are even so ridiculous, that they would be very much ashamed, were they seen looking in a Book which treats of their Art; they would think it a Dishonour to be thought to have had recourse to a printed Book of any Instructions. Don't they perceive that they shew absurd Presumption, and an invincible Obstacle to their Improvement, or a Narrowness of Understanding which demonstrates their Incapacity?

Shall we see a Physician, a Lawyer, an Architect, &c. ashamed to consult Works which treat of their Profession? Did any ever think that Reading would hurt their Reputation, or undervalue their Understanding? The *Art of Cookery* has (like all others) its Rules and Principles: if Practice has Advantages, Theory has equally its own; it is only the Union of both which can perfect, and both may almost equally be taught in Books. Either the Workman has Capacity, Taste, and a fertile Imagination,

gination, or may be unprovided of all. This last will never work with Success, as it is only Length of Practice which can form him, incapable of himself. Theory is necessary; then he cannot do better than to follow those Instructions laid down (as a Repository) in Books of Approbation. Reading is no less necessary to the first to attain to Perfection, as it will furnish him with Ideas and Combinations, which without would never occur to his Thoughts. I know of what Importance a quick Apprehension, and (if I may be allowed the Expression) that Dexterity of *handy Work* is necessary in the Laboratory of a thorough Artist. It is not to be learned in Books, nor to be attained without a deal of Practice; but when once possessed of good Notions, nothing is more easy than to follow and improve the Proceedings laid down in good Books; it is then above all, as has been said of other Arts, that Theory is anticipated by Practice, and the Way to each other is extremely short and easy. It is to be wished (undoubtedly) that Artists should be more versed in the Theory, than they commonly are; of what great Use it would be to be thoroughly acquainted with the different Qualities of those Aliments they are to prepare. If they had examined and studied the Nature of the different Flavours, their Differences often difficult to find, and the Result of their Mixtures; then the Hand, guided with Prudence, would often regulate their Differences with more Equality, and would form Combinations more prudent and successful, would give to all Preparations more Harmony and Propriety, Taste and Health would equally participate abundantly.

There

ADVERTISEMENT.

There are other Works, wherein to find sufficient Instructions, which are necessary for ancient Cookery; but I rely upon this to show the Improvements and Progress which have been made in the *Art of Cookery* in our Days. Some excellent Artists have happily invented new Dishes, of which, it is to be feared, the Composition would have remained unknown to great Numbers, although their Merit ought to be preserved. I do not doubt, but several will here find the Work of their own Invention; but I am certain they will not envy in others, so necessary a Knowledge to the Art they profess: they will instruct through my Organs, and the principal Honour will reflect on them; it will be by this Means, that our Tables will abound with more Variety, Taste, and Gentility: the Satisfaction will be to them, if the Work I now publish, will induce Men of Parts to follow their Steps; and I shall have the Pleasure to attain the End I propose. In my Application to this reformed Cookery, I could not but take notice of the old, as being its Foundation; they are too near allied to each other to be separated. The same Reason has induced me to join to *Cookery*, that of *Pastry* and *Confectionary*. They are of mutual Help to each other, as the first cannot do without the second, nor properly both without the last; as great Numbers of Dishes belong to Confectionary, which would be impracticable to such as should be unacquainted with the Principles and Practice of that Art.

In-

Instructions upon the different Productions which
Nature affords in regard to Aliments, in the
four Seasons of the Year, divided into four
Parts.

DU PRINTEMPS. OF SPRING.

THE Spring is the first and most promising Season of the Year, although the most confined in its Productions, in regard to Poultry, Fruits, and Gardenings; it comprehends March, April, and May. The London Markets are constantly well supplied with Butcher's-meat, through the whole Year. I shall take no further Notice of these Articles, than that London has the Advantage of *Paris*, in the Articles of Veal and Lamb, which are to be had in London all the Year; an Advantage to Entertainments, which the French have not. To render this in the easiest Manner I am able, I shall take particular Notice of Monthly Productions of each Kind, under their different Sorts, and give the Preference to *Fish*, in the Course of the four Seasons. *March* produces Salmon, Cod, Haddocks, Whitings, Smelts, Carps, Tench, Perch, Pike, Eels, Gudgeons, Lobsters, Crabs, Craw-fish, potted Lampreys, pickled Sturgeon, Salt-fish, Oysters, John-dorey, by chance, fresh Sturgeon, and Turbots, the same with Plaice, Flounders, Herrings, Mussels, and Cockles at Times. *April* continues much the same, with the Addition of Soals, Scate, Turbots, the latter End, Mackerels, Trouts, fresh Sturgeon, pretty common, Thames Salmon, (commonly called Crimp-Salmon). *May*, Thames Salmon, plenty, Turbots, and Uxbridge Trouts, Scate, Maids, Soals, red and gray Mulletts, Mackerels, Flounders, Smelts, from the Beginning of the Month; Eels, Lobsters, Prawns, Craw-fish, and fresh Sturgeon at Times. *Poultry*: The beginning of this Season produces Ducklings, Turkey-polts, green Geese, wild and tame Pigeons, and Squabs ditto, Quails, wild Rabbits, Guinea Fowls, Pea-Fowls, Capons, Pullets with Eggs, Pullards, Spring-fowls, Chickens, Bustards, Cock's-combs, fat Livers, Eggs, and Stones, Turkey Pinions, Leverets, Plover's Eggs. N. B. That this Month also produces wild Ducks, Easterlings, Widgeons, Teals, Dunbirds, but all going out of Season. *In fruits and Garden*

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Garden-stuff: Fruits remaining the beginning of this Season, are Golden Pippin, Nonpareil Apples, Pearmain ditto, Chestnuts, Medlers, dried Apples, St. Germain Pears, and Winter Chaumontelle Royal, Lemons and Oranges, Stone Pippins, for Kitchen Use, Savoy, Sprouts, white and red Cabbages, Carrots, Parsneps, Potatoes, small Lettuces, white Endives, Sallery, large and small Onions, Cardoons, Asparagus, almost all the Year between natural and forced; all Sorts of sweet Herbs, either green or dried, Sage, Horse-radish all the Year, Bed-mushrooms much the same, Water-crelles, Beet-roots, small Salleting, Spanish Onions, Sorrel, Charvil, Leeks, Spinages, Jerusalem Artichokes, Parsley, and Parsley-roots, all the Year, except the Winter is extremely severe; many forced Articles of Gardening are produced in this Season, as Cucumbers, Peas, Beans, &c. I shall take no further Notice of these Things, as the Purchase of them is very high, and the Things are of small Value in regard to their Goodness. Pomegranate to be had in this Season. *April*, golden Pippins, Nonpareils continue good; also Winter Bon-chretien, and Colmar Pear, China and Seville Oranges, the Kentish-stone Pippins, and Non-such Apples for Kitchen-use, and much the same Sorts of Garden-stuffs, with white and purple Brocoli, Asparagus, and young Radishes, green Plants, small Salleting; all Sorts of green, sweet, and cooling Herbs. *May*, most of the Winter-greens scarce, but produces fresh Provisions, both for Desserts and Cookery; as first, towards the End, early Duke Cherries, Scarlet and Wood-strawberries, and for Kitchen-use, green Peas, Kidney-beans, young Plants, Colliflowers, Sallery, Carrots, both young and old, the last mostly called Sand-carrots, Spinages, Lettuces, natural Asparagus, green Gooseberries, Apricocks for Tarts, young Artichokes, and many other Articles, according as the Season is favourable. The French Author here gives the different Sorts of Wines, which are the most esteemed, although not absolutely consistent with this List; I shall here give the same, as it may be useful to some People in many Instances, Wine, is of all Season, the Soul of good Entertainments, when used with Moderation; the best *Burgundy Wines* are those of Chambertin, de Nuis, Pomart, Beaune, Chassaigne, Sauvigny, Voujaux, L'hermitage, la Côte-rôtie, and several other Sorts which are not reckoned of the best Wines; those of *Champagne* are those of Reims, le blancs de Sillery, le Pierry, l'Auvillieres; there are also other very good Sorts of Wines, as the Vin du Rhin, de Moselle, de Grave, de Bourdeaux, le St. Peré de Languedoc, le Bouru d'Harbois,

d'Harbois, & d'Arty; les Vins de Liqueurs, viz. *Sweet-wines*, are le Muscat, le Frontignan, le St. Laurent, le Condrieux, le Darbois, and several other Sorts as well of their own Growth, as imported from other Countries.

DE L'ETE. OF SUMMER.

THIS Season comprehends June, July and August. *June* produces of *Fish*, Thames Salmon, Turbots, plenty, Trouts, Mackerels, Soals, red Mulletts at times, and fresh Sturgeon the same, Scate, Maids, Flounders, Eels, Lobsters, Crabs, Prawns, Craw-fish, and some times John-doreys, with Brills, and Hallibot. *July* continues much the same. *August*, Thames Salmon, Turbots, only the beginning of the Month, and then often indifferent; Trouts are out of Season the latter End of this Month, Soals are good, Scate, Brills, Maids, Plaice, Carps, Tenches, Prawns, and Craw-fish. In *Poultry*, dry pul'd Geese and Ducks, wild Rabbits, wild Pigeons, Fowls, Chickens, dry pul'd Turkeys, tame Pigeons, Giblets, Wheat-ears, large Fowls, and middling Chickens, Quails, Guinea-Fowls, Chickens, and Leverets. Of *Fruits and Garden-stuffs*, Strawberries of all Sorts in full Perfection, and early Duke-cherries, Currants, both white and red, Melons, Peas and Beans of all Sorts, Colliflowers, young Turnips, all Sorts of Roots, Herbs, and Salleting. Also, *July*, with the Addition of the Masculine Apricocks, both for Desserts, Tarts, and Preserves, Hautboys, and all the early Sorts of Cherries, Melons, and Cucumbers plenty, Artichokes, Caroline Strawberries, Finocchio Duke Cherries. *August* continues some Time much the same, with the Addition of black and white Heart Cherries, Peaches, and Nectarines, Hautboys, late scarlet and wood Strawberries, ripe Goosberries, and Currants of all Sorts, some early Sorts of Plums; this is the Season when Confectionary replenishes its Store for the Winter with dried or liquid Preserves, Marmalades, Cake, Paste, Syrup, &c. The Kitchen is supplied abundantly with all Sorts of Roots and Greens, of which a Recapitulation would be both tedious and useless.

DE L'AUTUMNE. OF AUTUMN.

THIS Season comprehends September, October, November; and gives us the greatest Varieties of any for good and great Entertainments, in regard to Game and Venison of all Sorts. In *Fish*, *September* produces Cod, small Whittings, Smelts, Haddocks,

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Haddocks, Soals, Brills, Scate, Maids, Flounders, Eels, Crabs, Prawns, Herrings, Craw-fish, John-dorey, and Turbots at Times, Carps, Tench, Perch and Pikes. *October* continues much the same, with very good Craw-fish, Gudgeons, Carps, Eels, Lobsters, and Salmon; the latter End of this Month; also Brawn coming into Season, and sold by the Fishmongers. *November*, Salmon plenty, Crimp-Cod, and Whitings, Haddocks, Smelts, Soals, Brills, Scate, and Flounders, Plaice, with the same Productions as the last; *only* Lobsters, often deficient in this Month; pickled Sturgeon, Oysters, Mussels, and Cockles at Times. Of Butchers-meat, Pigs, and Pork in full Season. In *Poultry*, the beginning of this Season, tame Ducks, large Fowls, middling ditto, Quails, Partridges, Land and Water Reals, Hares, Rabbits, Pigeons. *October*, Geese in Perfection, GIBLETS, Pheasants, Turkeys, Wood-cocks, the latter End, wild Ducks, Teals, Easterlings, Widgeons, Plovers coming into Season, Snipes, Larks, Wood-pigeons, and tame Rabbits, Dunbirds. In *Fruits*, &c. the beginning continues much as the last Season, with late Dukes-cherries, Peaches, Nectarines, Figs plenty, Sweet-water Grapes, red and white Currants, green Gages, Plums, and St. Catherine ditto, with other Sorts of inferior Quality, Mulberries, Walnuts, Filberds, Arline Plums, red Currants, Morella-Cherries, for Tarts and Preserves; Field-mushrooms best for pickling; Garden-greens of all Sorts, pretty plentiful, fresh Cardoons, and Potatoes; several Sorts of Apples for Tarts, and other Kitchen-uses. *October* continues much the same, with Nectarines, latter Catherine Peaches, good for raw eating, stewing, and baking, &c. and the Newington Nectarines, Grapes of all Sorts, Bergamotte-pears, Burée, and Cressant ditto, golden Pippins coming in good, Medlers, Mulberries, Walnuts, Imperatrice Plums, Chesauts, English Truffles coming in, and continue for about four Months; the Kitchen is still well supplied with common Roots and Greens, red Beet-roots, good for Sallet, with Spanish Onions, Sellery in Perfection for all Uses; Cardoons, Cloreri, Brocoli, Endives, Lettuces, young Spinages. *November*, Grapes, Burée-pears, Cressant, and St. Germain, Colmar and Bon-chretien-pears, golden Pippins, Nonpareil Apples, and all other Sorts for Kitchen-use, Love-apples, good to mix with *fumé* Sauce, and much the same Roots and Greens, as the Month before,

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DE L'HIVER. OF WINTER.

THIS Season comprehends December, January, and February. The Produce of *Fish* in *December*, are Salmon, Crimp-Cod, Scate, Haddocks, Whittings, Smelts, Soals, Brills, Plaice, Flounders, Crabs, Craw-fish, Carp, Perch, Eels, Gudgeons, Turbots, by chance, pickled Sturgeon. And *January* much the same, with potted Lampreys, Salt-fish, Barrel Cod, fresh Sturgeon, John-dorey at times, Oysters of all Sorts, Mussels, Cockles, Perch, Turbots, by chance. *February* continues much the same, except that Cod, Haddocks, and Whittings are going out of Season, and Plaice and Flounders are but indifferent; of *Poultry*, Cock-turkeys, Hen dito, large wild Rabbits, Larks, Snipes, Wood-cocks, Plovers, Bustard, Capon, Pullards, middling Fowls, Chickens, Quails, Hares, Pheasants, Partridges. N. B. Dry pulled Geese and Ducks are almost out of Season about January. The Garden furnishes us still most part of this Season, with golden Pippins, Nonpareils and Pearmain-apples, Medlers, dried Apples, Chesnuts, St. Germain and Winter Chaumontelle-Royal-pears, Colmar-pears, golden Rennets, and russet Apples for Kitchen-use, with Savoy-sprouts, red Cabbages, *Borcole*, Carrots, Parsneps, Potatoes, Endives, the French *Choux Rave*, commonly called Turnip-cabbages, Sellery, Onions, Cardoons, and much the same Sorts of Roots and Greens, as set forth at the beginning of the Spring-season; all Sorts of *Purée*, and Italian Paste are very useful at this time, for Soups, as the Herbs are rather scarce and of very little Flavour; all Sorts of Butcher's-meat is good, with Pork and Pigs in full Season; also several Sorts of Roots, although very little used in England, as Corsioners, Skirrets, Saffafix-roots for Kitchen-use, with Kentish-stone Pippins, and small Salleting, and all Sorts of sweet and cooling Herbs coming into Season, at the latter End,

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THE ART OF MODERN COOKERY DISPLAYED.

Translated from the FRENCH.

Bouillons de Misonage, ou Bouillons General.

Of Soaking or General Broth, Gravy and Cullis.

THIS is made of a Rump or Piece of Brisket, or short Ribs of Beef, which is most convenient; the Meat serves for a large Dish: this is the French *Bouilli*, or the Piece *Tremblante*, and is commonly eat plain, with a little Salt over, and some of the Broth, with a little fine chopped Parsley, or any Sauce which is most agreeable; when the Pot is well skimmed, put in it Roots and Herbs, at Discretion, the Broth serves to make your Gravies, Cullis and Brazes, and for common Soops, adding to it what Herbs or Roots you please.

Bouillons pour les Potages & Sauces.

Broth for Soops and Sauces.

ACCORDING to the Quantity wanted, put in your Pot large Slices of Beef, of Leg and Knuckle of Veal, of Neck or Loin of Mutton, and a Fowl (an old one is very good for this Purpose); take particular Care to skim it very well, then add Roots and Herbs as you think proper, as Leeks, Carrots, Parsneps, a Head of Sellery, Parsley-Roots, and large Onions, stuck with few Cloves, a little Parsley and Thyme tied together; you may boil in this Broth what Meat you propose to

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serve

serve in the Soup, such as Fowls, Pigeons, Partridges, &c.; take particular Care that the Broth be very clear and well tasted, not too much of the Herbs or Roots; it serves you to finish your Soups, being coloured and strengthened with a little Gravy or Cullis; and also to make the Liquid of Sauces.

Bouillon à la hâte.

Broth made in haste.

CUT small Slices of Fillet of Veal, lean Meat of Beef, Carrots, Sellery, sliced Onions, a Couple of middling Turnips, one Head of Clove, garnish the Bottom of a Stew-pan with few Slices of Lard; then put in the Meat and Roots; soak it on a middling Fire, until the Meat begins to catch at the Bottom of the Pan; then pour some boiling Water on it, and let it boil smartly about half an Hour, or more; add Salt, skim it, and sift it clear for Use.

N. B. In the Words Slices of Lard, for Shortness, of larding Bacon; and it is to be understood as of Bacon prepared for Kitchen Use.

Bouillon au Bain-Marie.

Broth made with one Pot boiling in another.

PUT an earthen Pot into a large one with boiling Water; cut Slices of Beef, Fillet of Veal, half a Fowl or Capon skinned, a large Onion stuck with one or two Cloves, few Bits of Roots; boil it in that Manner for five or six Hours, taking care to supply the first Pot with boiling Water pretty often, and some of the first Broth in the Broth Pot; skim it very clean, sift it in a Lawn Sieve; it ought to be strong enough to cool to the Consistence of a Jelly.

N. B. The French use this Method with earthen Vessels, which are not common in England; that will stand the Fire for this Purpose; but Copper ones will answer the same with Care.

Consomme.

*Consommé.**Jelly Broth.*

PUT in your Pot or Stew-pan Slices of Beef, of Veal Fillet, a Fowl, one or two Partridges, according to the Quantity required; put it on the Fire without Liquid until it catches a little; and turn the Meat now and then, to give it a proper Colour; then add some good clear boiling Broth, and scalded Roots, as Carrots, Turnips, Parsneps, Parsley-Roots, Sallery, large Onions, two or three Cloves, a small Bit of Nutmeg, whole Pepper; boil it on a slow Fire about four or five Hours with Attention, and add few Cloves of Garlick or Shallots, a small Nosegay, or Bunch of Parsley and Thyme tied together; when it is of a good Colour, sift it; it serves for Sauces, and to add Strength to your Soups, particularly those made of Herbs or Italian Paste.

N. B. I am very sensible that many People (more particularly in England) have an Aversion to the Taste or Smell of Garlick; I nevertheless presume to say, that its Effects are very good when used with Moderation, and will make either hot or cold Dishes very agreeable, as Experience will shew. Taste must direct, which no Cookery can be good without.

*Roumestec.**Jelly Broth of all Fragments.*

WHEN you work for a great Entertainment, you may make a good *Consommé* very cheap, by gathering all Kinds of Parings and Trimmings, as Legs, Pinions, and Bones of Poultries, and of such Game as you employ; also Parings of Butcher's Meat; put all together in a Stew-pan as the last; soak it some Time; then add some small Broth, or boiling Water, one or two Glasses of white Wine, a good Quantity of Parsley, Chibbol, two Laurel Leaves and Thyme, a little sweet Basil, few Cloves of Garlick, two or three Heads of Spice Cloves, and whole Pepper; boil this slowly as the former, skim and sift it for Use: it will serve to add Strength to all Sorts of made Dishes and Sauces. The Name of *Roumestec* is given this *Consommé*, when made mostly of Game.

The ART of
Bouillon Rafraichissant. Cooling Broth

THE Herbs, Fruits, or Seeds, Flowers or Roots, which are employed for cooling Broth, are, Purslain, Lettuces, Charvil, Leeks, Borage, Burnet, Sorrel, Garden and wild Endives, Bugloss, Hop-tops, Gobs Lettuces, young Nettles, Cucumbers, Tips of Elder, Dandelion, Liver-wort, Fumitory, Beet-Roots, &c. Wash and chop what Quantity is proper, and according to Order, and boil a short Time in thin Veal or Chicken Broth; sift, and keep it in a cool Place; warm it for Use without boiling.

Autre Bouillon Rafraichissant.

Another Cooling Broth.

TAKE a Calve's Liver, cut out the Gall, and all the Flesh round it; then cut it in thin Slices, and boil it in a Quart of Water till it is reduced to half; then add a little Charvil, Watercresses, wild Endives, and Burnet, all coarsely chopped; boil it few Minutes, and sift it for Use.

Bouillon Printanier. Spring Broth.

PUT a Crust of Bread, and a good Bit of Butter in a small Sloop-pot, or Stew-pan, with two or three Handfuls of Herbs, as Beet, Sorrel, Charvil, Lettuces, Leeks, Purslain, all well washed and coarsely chopped; boil in a Quart of Water till reduced to half; sift it for Use.

Bouillon pour adoucir l'Acreté du Sang.

Broth to sweeten the Sharpness of the Blood.

SLICE half a Pound of Veal, boil it in three Pints of Water, with five or six Craw-fish pounded alive; add to it white Endives, a small Handful of Charvil, and as much Purslain, three or four Lettuces, all coarsely chopped; reduce the Liquid to half, and strain it through a Cloth or Stamene, without skimming it.

Eau de Poulet.

Chicken Water.

BOIL a well-drawn Chicken in three Pints of River Water; put in the Body one Ounce and a half of the cold Seeds, first pounded in a Mortar; boil it till reduced to a Quart, then sift it: you make also another Chicken Water, where you add half an Ounce of Rice, as much Pearl Barley, the Bigness of a Walnut of Sugar, for those that like it sweeter. The four greater cold Seeds are Water Melons, Cucumbers, Gourds, and Melons; the four lesser, Succory, Endives, Lettuces, and Purslain.

Panade de Blans de Poularde.

Panado of Breast of Fowl.

BOIL a Bit of Crum in some good Broth, add to it a Couple of Breast of Fowl roasted, and pounded very fine; sift all together in a Cloth, with strong pressing; put Broth according to the Consistence you would have it.

Panade de Gruau.

Grits Panado.

WASH two Ounces of fresh Grits in warm Water several Times, and boil it in a Quart of Water, till the Liquid is reduced to about a Pint; then sift it as the former, and add a Spoonful of white Wine and a Bit of Sugar to it; boil it a Moment before using.

Panade à la la Bourgogne.

Burgundy Panado.

BOIL two or three Ounces of Rice very tender in thin Broth, first well washed, then sift it as the last; it ought not to be very thin nor thick; then add one Yolk of Egg beat up, to thicken it on the Fire without boiling: this is called making a *Liaison*: a Panado is also made with Bread Crums instead of Rice, and finished in the same Manner.

N. B. As the word *Liaison* will often be repeated hereafter, it is to be understood in the Sense of Cookery, as conglutinating the different Liquids together, with which it is mixed, and always to be done without boiling.

Jus de Veau. Veal Gravy.

GARNISH the Bottom of the Stew-pan with thin Bits of Lard, then few Bits or Slices of Ham, Slices of Veal Fillet, sliced Onions, Carrots, Parsneps, Sellery, few Cloves upon the Meat, a Spoonful of Broth; soak it on the Fire in this Manner till it catches to the Pan, and the Veal throws its Gravy; then add a proper Quantity of thin Broth. and simmer it on a slow Fire, till the Meat is thoroughly done; you may put a little Thyme and Mushrooms; skim and sift it clear.

Jus de Bouf. Beef Gravy.

ACCORDING to the Quantity wanted, cut Slices of lean Beef, which you put in a Stew-pan upon sliced Onions, and Roots of all Sorts fit for Broth, few Bits of Lard, or other fat Meat, two Spoonfuls of fat Broth; soak this on a slow Fire about half an Hour, turning the whole two or three Times; let it catch to a proper Colour, then add thin Broth as directed for *Mitonage*, and finish it as the former: always observe, that in all Gravies you must put a little Fat, and to take it off the Fire, when you add the Broth; after it is properly coloured, your own Judgement must guide you for the Colour, which is done by the catching with proper Care, not to give it a burnt Taste.

Coulis Général. General Cullis.

GARNISH the Bottom of your Stew-pan with Slices of Veal Fillet, Bits of Ham, according to the Quantity and Goodness required; and upon the Meat two Carrots cut in large Bits, one Parsnep the same, one or two Onions stuck with Cloves, a Spoonful of fat Broth; soak it on a slow Fire, until the Meat gives its Juice,

Modern COOKERY Displayed.

Juice, then on a stronger Fire, until it forms a fine brown *Caramel*, viz. a Glaze at Bottom, and round the Stew-pan; then take all out except the *Caramel*; put the Pan on the Fire again, with a good Bit of Butter worked with Flour, and stir it continually with a Spoon, until it is of a fine yellowish Colour; take proper care the Fire is not too violent, to give it a burnt Taste; then add as much Broth and Gravy as will keep it of a proper Colour and Consistence, meaning not very thick nor clear; then put the Meat back again, and simmer it a long while, skim it often; when the Meat is thoroughly done, take it out with a Skimmer, and sift the Cullis in a Lawn Sieve, or a sifting Cloth, without expressing.

Coulis de ce que l'on veut.

Cullis of what you please.

THIS is made with any Sorts of Meats, Parings and Trimmings of Poultry, Game, &c. as Pinnions, Necks, Strumps, and few Slices of Veal with it; and finished as the last.

Coulis D'Ecrevisses.

Craw-fish Cullis.

THE first Preparation of this *Coulis* is the same as the general Cullis; when the Glaze is formed, in the Stew-pan, add Broth according to the Quantity required, trim the Tails off of half a hundred of Craw-fish, pound the Inside of the Bodies, and dry the Carcases on the Fire; or in the Oven, to pound with the rest; sift the Cullis through a Sieve, and put some in the Mortar with the Craw-fish; when properly pounded, sift all together in a Lawn Sieve, or a Cloth Strainer with Expression: this Cullis will serve in whatever you think proper; the Tails serve to garnish Soup or Ragout: Meager Cullis is done the same, using Meager Broth, Carps, or any other Kind of Fishes.

The ART of COOKING

N. B. The French use three different Names to signify much the same Thing, viz. *Coulis*, *Consommé*, and *Restaurant*. The first is the thinnest and clearest, and is often made with a little Flour, Butter, and Broth, for the sake of giving a proper Colour to any Sauce, excepting those *Coulis* made of Roots or Seeds, which I have distinguished by the Name of *Purées* and *Purée*; the second is stronger of Meat, and is for the Purpose of adding Goodness and Strength, to whatever it is mixed with; the last is for the same Purpose, and made so rich in Taste and Flavour, as Meat, Poultry, and Game, and proper Seasoning can make it, from which it has the Name of *Restaurant*. This is the true Foundation of Cookery, and wherein every one ought to be as perfect as possible.

Coulis à la Reine.

Queen's Cullis.

PREPARE a Stew-pan for this as all others, with Slices of Fillet of Veal, few Bits of Ham and Roots; soak it on a slow Fire without letting it catch at Bottom; then put some Broth of a natural Colour; you may also put half of an old Fowl, or a whole one, to give it more Strength; simmer it as all former Cullis; pound one or two Breasts of Fowls or Chickens, with half a Handful of sweet Almonds scalded, few hard Yolks of Eggs, Bread Crums soaked in Broth; mix all together in the Mortar, and strain it in a Stamine, rubbing it hard with a wooden Spoon; you may add a little Cream to give it a finer white: this is often used, and ought always to be warm as the *Liason* without boiling, and the same with every Thing where Eggs are Part of the Composition.

Coulis de Jambon.

Ham Cullis.

THIS is done with Slices of Veal Fillet, and Ham sufficient to give it a pretty strong Taste of, and all Sorts of Roots; give it the same Colour as the general Cullis; then add Broth without Salt, a Glass of white Wine, a Nosegay of Thyme and Parsley, half a Laurel Leaf, one Clove of Garlick, few Mushrooms, Chibbol or Shallot; finish as usual.

Coulis

Coulis Bourgeois. A Family Cullis.

TAKE a Bit of Butter rolled in Flour, stir it in your Stew-pan till the Flour takes a fine yellow Colour; then add small Broth, a little Gravy, a Glass of white Wine, a Nosegay of Parsley, Thyme, Laurel, sweet Basil, two Cloves, a little Nutmeg, or Mace, few Mushrooms, whole Pepper and Salt; boil for an Hour on a slow Fire; sift it in a Lawn Sieve, well skimmed from Fat: this Cullis is made either with Meat or Fish Broth, according as you please.

Coulis Blanc à la Bourgeoise.

White Family Cullis.

POUND about a Dozen of Coriander Seeds with half a Dozen of bitter Almonds scalded, and mix it with Bread Crums soaked in good Broth, and Broth sufficient to make it to what Consistence you please; sift it in a Lawn Sieve, and add four raw Yolks of Eggs, beat up with Cream; make the *Liaison* without boiling.

Coulis de Fèves de Marais. Cullis of Garden Beans.

SCALD the Beans, to peel the Husks off, then boil them in Broth to a Mash with Parsley, few green Shallots, a little Winter-savory; then sift them to Marmalade, and mix it with middling Meat Cullis: it ought to be of a pale green Colour, well seasoned, and not too thick, as all those Cullis thicken greatly in cooling.

Coulis de Lentilles. Lentils Cullis.

MAKE a Meat-gravy as before, with Veal and Ham, Onions, Parsley, Chibbol, two Cloves, and Winter-savory; soak it till it catches; then add Broth, and simmer it till the Meat is done; then your Lentils being well boiled in Broth, and pounded, sift them, and put the Porridge in the Stew-pan, and boil a Moment;

ment; then take the Meat out, and sift your Cullis in a Stamine; it is a very well tasted Cullis: don't make it too thick.

Coulis de Pois.

Peas Cullis.

GREEN Peas Cullis is made by boiling the Peas in good Broth, with a Nosegay of Parsley, Chibbol, a little Winter-savory; sift them in Porridge with the Broth of the Boiling; dried Peas are equally boiled in Broth, and sifted into a Porridge; and mixt in a Cullis, such as you have for the former; to make it green, add Juice of pounded Spinnage.

Coulis de Marons.

Chestnut Cullis.

PREPARE your Stew-pan with sliced Veal and Ham as before; peel the first Husk off your Chestnuts, and roast them until you can peel off the second; boil in Broth to a Marmalade; take the Meat out of your *Consommé*, and add the Chestnuts, boil a short Time, and sift all together: if you would have it pretty thick, put less Broth to keep it of a thicker Consistence.

As more Repetition would become tedious, I shall only say, that, with a small Notion of Cookery, Cullis of any Roots, or Seeds, are mostly made upon the same Principles, such as Carrots, Turnips, white Beans, &c. which are all very useful for Soops, particularly in Winter, when Herbs are scarce, and of very little Taste.

Des Bouillons, Jus, & Coulis Maigre.

Of Meager Broth, Gravies, and Cullis.

FOR the common or soaking Broth, wash a proper Quantity of dried Peas in several warm Water; then boil them in Water with few large Onions, sliced Carrots, Parsneps, few Heads of Cloves, whole Pepper, a little Salt; boil this together till the Peas are thoroughly

roughly done; then take it off the Fire, and sift it through a Sieve with Expression; the Liquor being much reduced; mix it with Meager Cullis, and sift again through a Strainer: this will serve you for the same Purpose, as the first directed, to simmer your Soups and Sauces, adding Butter and Herbs as you like.

Bouillon Maigre pour les Potages de la Table.

Meager Broth for Soups.

SCALD all Sorts of Roots, as Onions, Parsley-roots, Carrots, Parsneps, half a Savoy, Turnips, Leeks, Sellery; boil all together in Peas Broth, as directed above; put it into a clean Bag, called a *Mignonette*, with a small Quantity of long Pepper, Ginger, Cinnamon, Cloves, Coriander, Mace, a Clove of Garlick, Shallots, Winter-savory; boil till the Greens are done; and to give it a good Colour, make a brown Gravy with sliced Onions, and other Roots, and Butter; when it yields a proper Colour as in all Cullis, salt it according to Taste, mix it together; it will serve you to make what Soups you please.

Bouillon de Poisson. Fish Broth.

TAKE what Fish you think proper, as Pikes, Eels, Carps, &c. cut in Slices, and put them in your Stew-pan with a little Butter, sliced Onions, a Nosegay of Parsley, Thyme, Bay-leaf, Basil, a Clove of Garlick, Carrots, Parsneps; soak it until it forms a slight Glaze in the Bottom; add to it of the former Broth, and boil on a slow Fire for about an Hour; sift it clear: It will serve for Soups and Sauces.

Jus Maigre. Meager Gravy.

MELT a proper Quantity of good Butter, and fry sliced Onions in it with such other Roots as are used for Gravies; soak it some Time on a slow Fire, then

then on a stronger to bring it to a proper Gravy Colour, then add some of the common Broth, and a little Parsley, half a Clove of Garlick, half a Laurel Leaf, three Cloves, whole Pepper and Salt; boil slowly for about an Hour, then sift it as usual for Gravies.

Coulis Maigre. Meager Cullis.

TAKE what Fish you think proper; the best and most common is Carps; cut in large Pieces, and put in your Stew-pan with a little Butter, sliced Onions, and other Roots; soak it a while on a slow Fire, then a stronger, until it forms a *Caramel*, then put half Broth and half Gravy; fry some Flour with good Butter, and add it to your Cullis, also a Bit of Garlick, a Leaf of Laurel, a Gill of white Wine, a Couple of Slices of Lemon first peeled, and Mushrooms; boil half an Hour on a slow Fire; skim it well before you sift it: if you desire a simple Cullis, make a *Caramel* with Flour and Butter; when it is of a good Colour, add Broth and Onion Gravy sufficient to colour it; add some Mushrooms, Parsley, Garlick, Thyme, sweet Basil, a Glass of white Wine; boil for an Hour on a slow Fire, and sift it.

Coulis d'Oignons en Maigre. Onion Cullis Meager.

SLICE many Onions, and set them on a brisk Fire, with Butter, till it catches; add two Spoonfuls of Flour, which you stir continually till it is well coloured; then put Broth, a Glass of white Wine, two Heads of Cloves, a Bay-leaf, Thyme, Basil; boil it for an Hour, skim it well, and salt it according to Taste.

Coulis Maigre à la Reine. Queen Cullis Meager.

CUT a Carp in large Slices, and Onions, soak it with good Butter on a slow Fire; when the Carp is ready to catch, put some Broth of a natural Colour, and boil

boil on a slow Fire; soak some Crums of Bread in Cream; and pound a Dozen of sweet Almonds; with half as many hard Yolks of Eggs, and few Fillets of boiled Fish; sift your Extract of Carp, mix all together, and sift it again; it must never boil after when you use it.

Chestnut Cullis is made after the same Manner as the former, only the Difference of Meat Broth or without.

Coulis Maigre de Navet. Turnip Cullis Meager.

PEEL and cut as many Turnips, each in four or five Pieces, as you require of Cullis; if you would have it of a brown Colour, fry them some time in Butter; if for a natural Colour, boil them without frying in common Broth to a Marmalade, the same if coloured; then mix this with Fish Gravy and Cullis, and sift it in a Stamine as all thick Cullis: it serves for Soops or any Uses.

Lentil Cullis is made after the former Direction, only observing the Difference of Broth, &c.

Coulis de Poi Maigre. Meager Peas Cullis.

BOIL green Peas in Fish Broth and Butter, a Nosegay of Parsley, Chibbol, Winter-savory; when well done, pound them, and sift with the Broth of their boiling, and add a little Gravy.

White Beans Cullis is made after the same Direction; all Roots, Seeds, and Herbs may be done after the same Manner, to the Consistence of a Cullis.

Ouille de differentes Façons.

Olio, or Turine of different Manners.

BOIL in a Broth Pot, a Fowl, one Partridge, a small Leg of Mutton, five or six Pound of large Slices of Beef, a Knuckle of Veal; soak all this together without

out Broth for some Time, turning the Meat to give it a brown Colour as for Gravies; then put small Broth, or boiling Water, and let it boil slowly about six or seven Hours; when it has boiled about an Hour, add all Sorts of Roots, as done in Soop Broth, and a *Minimette*, as directed in Meager Broth, page. 11. This Broth ought to be of a fine brown clear Colour; it serves for all Sorts of Turine, which are only distinguished by the different Sorts of Roots, or Greens, which are served with; and also for Craw-fish or Rice; simmer Crosts or toasted Bread a long while with some of this Broth, then put it in the Turine, and garnish it with any Sorts of Garden Stuff: all kind of Soop may be served in Turine, with or without Meat.

Potage à la fem-bonne en Gras Et en Maigre.

Soop of all Sorts of Herbs with Meat or without.

SCALD all Sorts of Roots, as Onions, Carrots, Turnips, Sellery, Leeks, two Cloves of Garlick; boil this together about a Quarter of an Hour; then drain, and put them in a Soop-pot, with a proper Quantity of very good Broth, and about a Pint of dried Peas tied loose in a Cloth; boil slowly until the Peas are done tender, which mash, and sift as Peas Cullis with the Broth, and simmer in a small Soop-pot, with small Leaves of young Lettuces, Sorrel, Charyil, half a Carrot and Parsneps cut small; add a little Gravy, to colour and strengthen it; let the Roots and Greens be done very tender; simmer the Bread with some of the same Broth; pour it first in the Dish, and garnish it round with the Fillets of Carrots and Parsneps, intermixed with some of the Greens; prepare it after the same Manner, for Meager using Butter and Fish Broth, Cullis and Gravy.

Potage de Ris à la Pluche Verte, en Gras, ou Maigre.

A Rice Soup of both Sorts, pale Green.

WASH half a Pound of Rice, more or less, in warm Water several Times; if for *Gras*, boil it in Meat Broth, and a little melted Lard; if for *Meager*, with said Broth and Butter; stir it often, that it may not clog at the Bottom of the Pan; when it is very tender, pour it in the Soup Dish, with a proper Quantity of very good Broth, a little Gravy to colour it; and melt a good Bit of Butter rolled in Flour, a small Quantity of fine chopped Parsley, first scalded, three or four Spoonfuls of Broth, two Yolks of Eggs to make a *Liaison*, without boiling, and pour this in the Dish upon the Rice.

Potage de Capon au Ris. A Capon or Fowl Rice Soup.

TRUSS the Capon or Pullard, as for boiling, viz. Legs inside, and leave the Pinions; boil it in a small Soup-pot with about half a Pound of Rice; boil slowly till the Rice is quite tender, without skimming the Fat off; add Gravy sufficient to colour and strengthen it, and a little Salt, or serve without Gravy, the Fowl in the middle: a Fowl is also served, being boiled with few Slices of Beef, Veal, Mutton, and Roots; the Broth sifted; simmer the Bread with some of this Broth, with or without Herbs; serve the Fowl in the Soup Dish; all Sorts of boiled Poultry are done enough, when they feel tender under the Finger; this is called *Soup Santé au naturel*, viz. plain.

Potage à la Conty, en Gras ou Maigre.

Soup Conty, Meat or Fish.

SLICE large Onions, according to the Quantity required, and simmer them in Butter till they are thoroughly done, and simmer some fried Bread in very good Broth of either Sort; when ready to serve, mix

a Couple of pounded Anchovies with the Onions, and pour the Broth and Bread in the Dish, and the Onions upon it; you may also sift the Onions as a Cullis, either for Sopp, or other Uses.

Potage de Biberot au Fromage.

Cheese Sopp of both Sorts.

TAKE about half a Pound of Bread Crums, sifted in a Cullender, and about a Quarter of a Pound of Gruiere Cheese, commonly called Swiss Cheese, or Parmesan; simmer this together in a Stew-pan with some good Broth, either Meager or Gras, until the Bread and Cheese are well stewed; make a Liaison in another Pan with three or four Yolks of Eggs, and as many Spoonfuls of Broth; when ready to serve, mix this last with the first without boiling: this Sopp must not be very clear nor thick; this should be made with Broth without Salt, as the Cheese may salt it sufficiently; your Judgment must always guide you for Seasoning.

Potages glacés de toutes Sortes de Viandes.

Glazed Soops of all Sorts of Meat.

USE which Sorts of Meat you please, as Fowl, Chickens, Pigeons, Ducks, Lamb, small Fillet of Veal, Neck of Mutton, Turkey-pinions, or others; each Kind is dressed after the same Manner; which ever you use, lard it, and scald it a Moment in boiling Water; then stew it in good Broth, a Nosegay of sweet Herbs, and simmer the Bread in very good Broth, as usual for other Soops; when the Meat is thoroughly done, serve it in the Dish or Turine; put a Spoonful of Broth in the Stew-pan to gather the Glaze of the Fricandeau, with which you glaze the larded Side being uppermost; garnish the Dish round with Herbs or Roots, as most convenient, and sift some of the Glaze to mix with the Broth to colour it.

Potage

Potage de Vermicel en Gras et en Maigre.

Vermicelly Soop, with Meat or Fish.

FOR a middling Dish, take about a Quarter of a Pound of Vermicelly, which you scald a Moment in boiling Water, then drain it and boil in good Broth, with a little Gravy, and a Bit of Bacon; when boiled tender take out the Bacon, season it with Salt, and skim the Fat off very clean; it must be served of a middling Consistence, if you would make it with Craw-fish Callis, or any other, you'll only mix it a Moment before you serve.

If it is for Meager scald your Rice as above, and boil it with Fish Broth and Butter, adding a Liaison of Yolks of Eggs made with the same Broth and Gravy.

Soupe Bourgeoise.

A Family Soop.

BOIL about three Pounds of Beef in three Pints of Water, and skim it very well, then add three or four Carrots, two Parsneps, few Onions, according to their Bigness, stuck with two Heads of Cloves; put few Leeks, a Lettuce, Sellery, Sorrel; boil all together, and add a small Knuckle of Veal, first scalded; and boil it for about two Hours; serve your Broth and the Knuckle in it.

Potage au Marons.

Chestnut Soop.

PEEL the first Husk of the Chestnuts, then roast them sufficiently to peel off the second, and boil them in Broth and Gravy; when they are done take out the few that remain whole, and mash the others in your Broth, sit to sift it in a Stamine; serve without boiling, and garnish the Dish with the whole ones.

Potage Diffus d'Aigneau au Coulis à la Reine.

Lamb's Head Soup, and all Purtenances, with Queen
Cullis.

TAKE a Lamb's Head, &c. well scalded, and pair-
ed properly, boil in a small Pot with a Couple of
Slices of Lemon, first peeled, a Nosegay of Parsley,
Chibbol, two Heads of Cloves, a Laurel Leaf, two
Carrots, one Parsnep, two or three Onions, few Slices
of Lard, and Salt, boil in Broth and Water on a slow
Fire, garnish your Dish with some of the Inside, open
the Head and serve it in the middle; mix some Queen
Cullis with the Broth, and add it to the Soup.

Potage à la Chartre.

Chartre Soup.

TAKE three or four Sweet Breads, well cleaned in
warm Water, and scalded in boiling, put them in
your Pot with scalded Coxcomb, a Nosegay of Parsley,
green Shallots, two Heads of Cloves, few Mushrooms;
stew all with good Broth on a slow Fire, have Crusts of
Rolls well soaked in Broth in the Soup Dish, until it
catches a little at Bottom; then put upon this the Sweet
Breads and Mushrooms, leave it a little on the Fire, and
add a sufficient Quantity of Broth.

Bisque de Cailles.

A Quail Turine Soup.

BOIL three or four Quails in good Broth, with few
Slices of Lard, and two scalded Sweet Breads, one
of Veal, the other of Lamb, in another Stew-pan with
a little Butter and Flour, Broth, Gravy, a Spoonful of
Cullis, a Nosegay of Parsley, Chibbol, two Heads of
Cloves; stew it till well done; when the Quails are also
done mix it all together with their Broth first sifted,
and

and very free from Fat; put it on a stronger Fire to bring it to a middling Consistence; add some good Broth and serve all together in a Turine.

Potage de toutes Sortes de Legumes.

Soop of all Sorts of Herbs.

THAT of Turnips is done by cutting as many as you think proper in different Shapes; give them Colour by frying with a little Butter or Broth, then boil it tender in Broth, a little Gravy, mix half this Broth with other, and garnish the Dish with Turnips; that of Radishes is made after the same Manner, only scalding the Radishes longer; that of small Onions, if round, you colour them as the Turnips; if green, cut them of a proper Length, scald them, and boil in Broth, and garnish your Dish with it; that of Sellery or Leeks, and Lettuces, scald them tied together; boil in your Soop-pot, take them out when done, and cut them according to Fancy, to garnish your Dish with.

Asparagus is done by breaking the Tops off, and boiled by themselves, then added to your Soop Broth; observe that the Bread you soak for these Soops be of a good Taste, and only use the Crust, which should be well dried in the Oven or toasted slowly; in those Soops you may serve what Butcher's Meat you please or Poultry.

Potage aux Choux.

Cabbage Soop.

PUT in your Pot few Pounds of sliced Beef and Ham, let it catch a little, then add weak Broth and all Sorts of Roots, a Cabbage tied, and all scalded; a Bit of Bacon, a Bag, as directed in Page 11: if you would garnish this Soop with any Wild Fowl, boil it in the same Pot, and garnish the Dish with the Cabbage cut in Pieces.

Potage Julienne Gras & Maigre.

Sooop Julienne with Meat or Fish.

CUT in small Slices two Carrots, a Parsnep, half a Head of Sellery, Lettuces, Sorrel, and Charvil; boil them in a small Pot with two or three whole Onions, a whole Carrot, Parsneps, a Nosegay of Parsley, Chibbol, two Heads of Cloves, a Laurel Leaf; simmer in good Broth about two Hours, then take out the Nosegay, Onions, and whole Roots: it is done the same for Meager, using the Broth, Onion, Gravy and Butter.

Potage de Differente Purée.

Soups of Different Porridge.

THAT of Lentils is made by boiling them in Broth with few Roots, and a Nosegay as the former, only adding a little Winter Savory; when the Lentils are done sift them, and put as much of the Porridge in your Soop or Broth, as will give it a proper Consistence that of Turnips, Carrots, Beans, &c. is done the same.

Potage de Semouille.

Italian Paste Soop.

BOIL your Semouill as you do Rice in good Broth of either Sorts, and add as much Gravy as will give a good Colour; it is a Paste that comes from Italy you must chuse it by tasting, as it is apt to musty like Vermicelly.

Potage à la Dauphine.

Dauphine Soop.

FEW Slices of Lard in the Bottom of your Steepan, sliced Ham and Veal, two or three Onions sliced, a Carrot and a Parsnep; soak over the Fire till
catches

catches, then add weak Broth or boiling Water, and boil it on a slow Fire till the Meat is done; pound the Breast of a roasted Fowl, six Yolks of hard Eggs, and as many sweet Almonds; sift your Broth, and add enough to your pounded Compound as will sift with a Stamine; soak your Bread in Broth tender; warm your Cullis without boiling, and mix it as much with Broth as gives it a pretty thick Consistence; you may garnish this Soop with a Fowl or Knuckle of Veal, as in all white Soops.

Potage de Gibier.

Game Soop.

CUT in Pieces either a Partridge, or a Pheasant, or a Rabbit, soak it with Slices of Veal, Ham, Onions, Carrots, Parsneps; let it catch a little on a slow Fire, as you do for Gravy; then add some good Broth, according to the Quantity you desire; boil easy till the Meat is done; sift the Broth and put it in your Soop Pot, and stew in it what Herbs you please.

Potage de toutes Sortes de Croutes.

Soop of all Sorts of Crust.

CUT one or two Rolls in two, take out the Crums which you will put in the Soop-dish, soak the Crust in Broth (your common Pot will do) place them upon the Crums, then put to it some Fat Broth over a slow Fire; let the Crums catch at Bottom; take care to refresh the Crust often with Broth; when it is all of a mash Consistence and no Broth to be seen, keep it on Ashes Fire; take particular Care that it does not catch too much, to give it a burnt Taste; when ready to serve, add some good Broth and Gravy with whatever Cullis you please: observe, if you propose a white Soop, you must not brown your Crust, nor let it catch at Bottom.

Potage à la Parme.

Parma Soop.

CUT Slices of Bread in what Shape you please, fry them in Lard of a good Colour, and soak it in good Broth; garnish the Dish with what Herbs you please when ready to serve, rasp Parmesan Cheese over it.

Potage à l'Autriche.

Austrian Soop.

CUT a large Chicken in Pièces, give it Colour with frying in Butter and sweet Herbs, then boil it in good Broth, then roll it in Crums of Bread and Parmesan Cheese, colour it in the Oven or with a Salamander; garnish the Soop-dish with thin Slices of Bread, upon this some rasped Swiss Cheese or Parmesan, then a Bed of Cabbage with more Slices of Bread; add your Broth and stew it till it catches a little at Bottom; add a little more Cheese upon the Bread; colour it with a Salamander, add a little more Broth, and serve the Chicken on the Top.

Garbure.

A Turine with different Sorts of Meat.

TAKE a good Bit of Ham, Slices of Lard and Beef, two Legs of Goose, let it catch a little, until the Meat has taken Colour; then put Broth, three or four Onions, Carrots, Sellery, a green Cabbage, first scalded in boiling Water; boil it on a slow Fire till the Meat is done; garnish the Bottom of your Dish with Slices of Bread, and soak it with some of the said Broth until it catches; put upon it the Ham and Legs of Goose; add Broth sufficient only to keep it of a thick Substance,

Potage

Potage à la Madelonette.

A common innocent Soop.

BOIL either in Water or weak Broth all Sorts of Herbs and Roots, as Onions, Turnips, Cabbage, Leeks, Sellery, Endives, Sorrel, Lettuces, Carrots, altogether; put with it Legs and Pinions of Fowl, Necks, and all Sorts of GIBLETS; garnish the Dish with Roots and serve altogether.

Potage de Macarony.

Macarony Soop.

BOIL it in good Broth, then lay a Bed of it in the Bottom of your Soop-dish; then one of Parmesan Cheese, and the same over two or three Times, add a little Broth, stew it on a slow Fire, and colour it with a Salamander; then add what Quantity of Broth you think proper.

N. B. I have had this done with mixing good mild Cheshire Cheese, to save Parmesan Cheese; it answered very well.

Potage à la Mousquetaire.

Soop for a good Stomach, viz. Military.

TAKE a Pint of green Peas, a Handful of Sorrel, boil in your Broth and Gravy on a slow Fire, in it a Neck of Mutton, which when done glaze it as a Fricandeau, and serve altogether.

Potage à la Marquise.

An Epicure's Soop. A Delitanti.

TAKE a good large Roll, empty the Crums and fill it with a Ragout of Sweet-bread, Coxcomb, Artichoke Bottom, all well dressed; put this Roll in the

Middle of your Dish with other small Bits of Crums, and soak it with very good Broth; let it catch a little, and mix it with very good Cullis à la Reine and Broth.

Potage à la Rbinoceros.

Pigeon Soop called Rinoceros, from an Indian Bird.

TAKE three Pigeons, without trimming them, trussed for boiling, run a small Scuer through the Head and Neck to keep it bent upwards, scald and boil them in Broth and Veal Gravy, with Herbs and Roots cut small as for a *Julienne*; stew altogether on a slow Fire and season it well; put the Pigeons in your Soop-dish upon the Breast, the Heads above as to appear as swimming.

Potage de Navets à l'Italienno.

Turnip Soop Italian Fashion, Meat or Fish,

CUT Turnips in what Shape you please, colour them with Lard or Butter in a Stew-pan, and two Spoonfuls of Oil, add Slices of Roots as before, and boil it in good Broth and Gravy, either Meat or Fish; garnish the Dish with the Turnips, and give it a Consistence with any Sorts of Porridge.

Ouille au Bain-Marie.

Huspot of all Sorts of Meat,

TAKE an earthen Pot well scalded, put in it four Pound of sliced Beef, one Pound of Loin of Mutton, two Pound of Fillet of Veal, one Partridge, a Fowl, two large Onions with two Heads of Cloves, one Carrot, boil or more properly stew in a Quart of Water; make a Flour and Water Paste to put round the Cover to stop the Steam, make it simmer in another Pot for about seven or eight Hours; take care to supply the first Pot with boiling Water to keep the other in constant stewing,

ing, then sift the Broth in a Sieve, let it settle, then sift it in a Napkin, and serve Meat and Broth together in a Turine.

N. B. I have given this according to the Author, but I shall observe that all Butcher's Meat and Poulteries may be done the same way, and equally good, without an earthen Pot boiling in another, taking proper Care to keep the Steam in it, when it is well skimmed and boiled on a very slow Fire.

Potage à la Cressy.

Soop Cressy.

SCALD all Sorts of Roots, and boil them in short Broth, with Slices of Veal and Ham, a Bit of Butter; when thoroughly done pound altogether in a Mortar; sift it to a Cullis; add as much Broth as necessary for your Quantity of Soop; if for Meager, instead of Veal and Ham, use Carps or Pike, and Meager Broth.

Potage de Lazagne.

Lazagne Soop.

LAzagne is an Italian Paste, which we call in England flat Macarony; wash it well and boil it in Broth like Rice, and very little Salt, then sift it in a Cullender; garnish the Bottom of your Dish with Lazagne, and few Bits of Butter, then Parmesan Cheese or Gruiere, viz. Swiss, then Lazagne and Cheese until the Dish is full enough; the last Bed ought to be Cheese; put it in the Oven or cover it with the Tops of a brazing Pan or Dutch Oven; make it take a good Colour, add some good Broth and serve it.

Soupe Maigre de Differentes Facons.

Meager Soops of Different Sorts.

MAKE a soaking Broth, as directed in Meager Broth; with this Broth you make all Sorts of Soops, it is the different Sorts of Herbs and Roots which

which give it Names; according to the Quantity of Soup you want scald your Herbs and stow it in short Broth and Butter, when done add what Quantity of Broth you please: take care it does not taste too strong of the Herbs: this Soup must be clear and well seasoned for a *Julienne* Meager, cut in small Slices, a Carrot, a Head of Sallery, Charvil, Sorrel, half fryed in Butter, then add them to the Broth and a little Onion Gravy; when the Herbs are done, make use of this Broth to soak your Bread, and garnish your Dish with some of the Roots.

Potage Maigre d'Ecreviffe au Ris.

Meager Craw-fish and Rice Soops.

SOAK a Carp with a little Butter, Carrots, sliced Onions, Parsneps; let it catch very little, then add Broth and simmer till the Fish is done; pound the Bodies of half a hundred of Craw-fish and keep the Tails to garnish your Soup, add some Broth to your pounding to enable you to sift it in a Stamine; the Rice being boiled in Broth and Butter, mix it all together without boiling.

Potage Maigre à la Purée Verte.

Meager Peas Porridge Soup.

BOIL a Quart of green Peas with Parsley, Chibbol, a Bit of Butter, and Broth; when almost done, mash them and sift them in a Stamine, soak your Porridge with good Broth of a middling Substance; with dried Peas, take Spinnage Juice to make it green.

Potage Maigre à la Purée de Lentilles.

Lentil Soup Meager.

RUB the Bottom of your Stew-pan with Butter, and put in it sliced Onions, Carrots, Parsneps, a little Winter

Winter Savory, a Clove of Garlick, two Heads of Cloves, few Mushrooms, soak on a slow Fire till it catches, then add Broth and boil for half an Hour; your Lentil being well boiled and sifted in a Stamine, sift the Broth and mix the Porridge with it; warm without boiling.

Potage Maigre de Ris à la Reine.

Rice Soup Maiger à la Reine.

HALF Pound of Rice well washed in boiling Water, boil it tender in Broth and Butter; make a Gravy without colouring, with Carp, Onions, Carrots, Parsneps; when it is ready to catch, add Broth and boil it some Time; then sift it, pound a Dozen sweet Almonds with six hard Yolks of Eggs, few Bits of boiled Fish, Crums of Bread soaked in Milk; mix it all together with the Gravy, and sift it in a Stamine; warm it without boiling, and serve this Cullis upon the Rice.

Potage de Lait de Plusieurs Facons.

Milk Soops of different Sorts.

TO make it in the common Way, boil the Milk with Laurel Leaf, a Bit of Sugar, very little Salt, pour half the Milk in your Dish upon sliced Bread, and keep it on Ashes Fire without boiling; to the remaining Part, add few Yolks of Eggs and mix it well without boiling any more; in boiling the Milk you may also put in it Cinnamon, Coriander, a Bit of Lemon-peel, boil it half and sift it for Use as the preceding; if you would make it with Onions, slice a few which you boil in Butter without colouring, then add some boiling Milk and a little Salt, boil for some Time, soak your Bread as the former, and mix it when ready to serve; if you would make it with Cabbage, boil it in Peas Broth and a little Butter, and Salt; when it is well done

done in short Broth, add some boiling Milk, and finish as the preceding.

Ouille au Citrouille.

Pompkin Soop.

CUT your Pompkin in such a Manner as you may join it again handsomely; take out all the Seeds, and half of the Flesh, (which you may do easily with a Table Spoon) then scar the outside in what Design you please; garnish the Scars with froighted Whites of Eggs and Sugar, then put it in a lukewarm Oven; when it is of a good Colour, put it in the Dish you intend to go to Table, and put into a Soop made in this Manner; cut in Dices Bits of the Inside, boil in Water to a Marmalade, then add a Pint of Milk boiled with a Bit of Butter, Sugar, and Salt; when you are ready add six Yolks of Eggs, put dried Crust of Bread in the Pompkin, and pour the Milk upon it, cover it as to appear whole.

Bisque Maigre aux Ecrevisses.

Meager Craw-fish Turine.

MAKE a Craw-fish Cullis, as directed in Page 7 for Craw-fish Soop, take the Tails, which you put in a Stew-pan, with Carp Liver, Artichok Bottom, first scalded in boiling Water, and a Bit of Butter; soak it awhile, then add some Broth, and boil for half an Hour, soak your Bread and a little Broth in your Turine, until it catches a little at Bottom, then put the Carp Liver, Craw-fish Tails, Artichokes, Mushrooms, and the Broth; boil a short Time, then mix with it as much Craw-fish Cullis as will give it a good Substance.

Potage Maigre de Moules.

Mussel Soup Meager.

FIRST clean your Mussels very well in several Waters, and boil until they open, then take them out, and put them in a Stew-pan with short Broth, a Bit of Butter, a Nosegay of Parsley, Chibbol, reduce to a short Sauce, put a few in the Shells to garnish your Dish, the rest in a Roll, and soak it in the Dish you are to serve, a few Crums soaked with Mussel Broth, stew it till it catches; when ready add to it some Cullis à la Reine, or the Yolks of six Eggs, well mixed with Fish Broth.

Ouille Maigre de Pleusieurs Facons.

Olio, or Turine of different Sorts.

SCALD all Sorts of Roots, as Onions, Carrots, Par-neps, Parsley Roots, Sellery, Turnips, Leeks, boil all together in Peas Broth, and a *Minionette*, as in Page 11; Carp Parings, boil on a slow Fire till the Roots are done; add to it Root Gravy of a good Colour, when done sift it, and it will serve you for Vermicelly and Parmesan Cheese, Turine or Rice, or a Julienne, or any other Italian Paste Soups.

Potage de Croutes en Maigre de Pleusieurs Facons.

Meager Crust Soup of different Sorts.

CUT in two a large Roll, or two middling ones, take out the Crums and lay them in the Bottom of your Soup Dish, fry the Crusts in Butter, then lay them upon the Crums, and soak with good Fish Broth, let it catch at Bottom, add Broth as often as necessary to keep it from burning; when you are ready to serve, put half Broth and half Onion Gravy, or if you please, a Cullis of Peas, Lentils, or à la Reine, Turnips, or Craw-fish, &c.

&c. It takes its Name from the different Cullis you mix with it; you may also make it with Cucumber stewed, Truffles, Mushrooms; according as Conveniency and Fancy directs.

Potage de Lait d'Amande.

Almond Milk Soop.

BOIL in Water a little Cinnamon, Lemon Peel, Coriander, little Salt and Sugar, which Water you mix with Almonds well pounded and sifted several Times in a Stamine, soak your Bread in the Soop Dish with some of the Milk on a slow Fire, then add the rest, and serve as hot as you can.

Potage d'Orge Mondé.

Peeled Barley Soop.

WASH your Barley very well in warm Water, then boil it in good Broth slowly, then add a little Butter, and give it Substance with either Craw-fish Cullis or a little à la Reine.

Des Sauces.

Of Sauces.

N. B. This is where true Taste shews itself, and must meet with Approbation or Condemnation; as all boiled Meat stewed or brazed are to be made relishing, with the Addition of a well-timed good Sauce, and as it is absolutely impossible to direct Quantities so minutely as to agree with different Palates, I shall strongly recommend to all Cooks of either Sex, to keep their Stomach free from strong Liquors, and Noses from Snuffs.

Sauce Nonpareille (unequal.)

Nonparel Sauce.

TAKE a Bit of boiled Ham, as much Breast of roasted Fowl, a pickled Cucumber, a hard Yolk of Egg, one Anchovy, a little Parsley, a Head of Shallot chopt as fine as possible; boil a Moment in good Cullis, and use it for Meat or Fish.

Sauce à la Nivernoise.

Nivernois Sauce.

PUT in a small Stew-pan a Couple of Slices of Ham, a Head of Garlick, two Cloves, a Laurel Leaf, sliced Onions, and Roots, let it catch a little, then add Broth, a small Quantity, two Spoonfuls of Cullis, a Spoonful of Taragon Vinegar; stew it for an Hour on the Side of a Stove, then sift it in a Sieve, and serve it for a relishing Sauce.

Sauce Petite Italienne.

A little Italian Sauce.

A Slice of Ham, few Mushrooms, few Shallots, half a Laurel Leaf, a large Spoonful of Oil; simmer all together on a slow Fire, add some rich Cullis, half a Glass of *Champagne*; boil like all Sauces, on a slow Fire for half an Hour, skim it well, and sift it in a Sieve.

N. B. The French often recommend a Glass of *Champagne*; it may be supplied in England with Lisbon, the Price being considered.

Sauce Italienne Blanche.

White Italian Sauce.

SIMMER on a slow Fire a Spoonful of Oil, chopt Truffles, two Cloves of Garlick, two whole Chibbol, Parsley, half a Leaf of Laurel, two Slices of Lemon, first peel'd, and good Consomee, viz. Jelly Broth, a Glass of white Wine; skim it well and sift it.

Sauce au Celadon.

Sea-green Sauce.

TAKE small Slices of Lard, Ham, Veal, Onions, Carrots, Parsneps, Shallots, and Cloves; let it catch a little, then add a Jill of white Wine and Broth, boil for an Hour on a slow Fire, then sift it, and put in some fine chopt Parsley, some Butter rolled in Flour; boil it to a good Consistence, stirring it often the while for fear it should burn at Bottom; when ready to serve add Lemon Juice sufficient to relish it.

Note. That when you use whole Cloves of Garlick in any Sauces; always take it out before you serve.

Sauce au Coloris.

A lively-colour Sauce.

THIS Sauce serves for all Sorts of white Meat brazed; take Slices of Veal, Ham, Onions, put upon it what Meat you will braze, with a Nosegay of Parsley, Chibbol, Shallots, two or three Heads of Cloves, two Slices of Lemon, half a Leaf of Laurel; cover all with Slices of Lard, soak it, and add to it some good Broth, a Glass of Wine; the Meat being done, sift it in a Hair-sieve, add two Spoonfuls or more of Cullis, skim it free from Fat, boil to the Consistence of a Sauce; add a little Butter and Flour, simmer without boiling, and it is done.

N. B.

N. B. There remains a very good Consommé in the Bottom of all Brazes; let the Fat cool, and take it off with a Spoon, the Consommé will give a very good Taste and Strength to all Sauces, with which you'll chuse to mix it.

Sauce au Consommé.

Jelly Broth Sauce.

TAKE few Slices of Lard, Ham, Beef, an old Partridge, Onions, Carrots, a Parsley Root, half a Head of Sallery, two Turnips, a Nosegay of Parsley, Chibbol, two Heads of Cloves, a Bay-leaf, a little Thyme, and soak it on a slow Fire; when it begins to catch, add Broth as much as you think proper, then stop your Pot very well, and let it simmer for about five Hours, then skim the Fat, and sift it; this Consommé serves for particular Sauces, or to add Strength to all Sorts.

Sauce à la Saxe.

Saxon Sauce.

SLICES of Veal, Ham, Onions, Carrots, Parsneps, soak in a Stew-pan on a slow Fire, let it catch very little, then add Broth, a Glass of white Wine, chopt Mushrooms; simmer for about an Hour, sift it, and add some fine chopt Parsley, few Taragon Leafs, and Mint, first scalded; a Lemon Squeeze when you serve.

Sauce à la Liaison.

Sauce of a thick Consistence.

PUT in your Stew-pan few Slices of Veal and Ham, all cut small, a Bit of good Butter, a Nosegay of Parsley, Shallots, two Heads of Cloves, a Laurel Leaf, two of Taragon, a little sweet Basil; soak it according to all such Directions; then add good Broth,

and simmer it till the Meat is done; sift it, and when you are ready to use it, add three Yolks of Eggs, well beat with some of the Liquors, grated Nutmeg, little chopt Parsley, Butter, Salt, Pepper, and a good Squeeze of Lemon.

Sauce à l'Oseille.

Sorrel Sauce.

POUND Sorrel sufficient to draw two Spoonfuls of Juice, sift it, and boil it in Butter, rolled in Flour, Salt, Pepper, Nutmeg, and two Yolks of Eggs, without boiling.

Sauce à la Mariette.

Common Sauce.

SOAK Slices of Veal, Ham, Onions, Parsneps, two Cloves of Garlick, two Heads of Cloves, a few Tarragon Leafs; then add Broth, a Glass of white Wine, two Slices of Lemon, simmer it on a slow Fire, skim it well, and sift it; add three green Shallots pounded.

Sauce au Cerfeuil.

Charvil Sauce.

SOAK few Mushrooms in Butter, Parsley, Chibbol, Shallots a few, two Cloves, a Laurel Leaf, a few of Tarragon; then add two Spoonfuls of Broth, as much white Wine, some Salt and Pepper, reduce it slowly to a Consistence, sift it without skimming, and add to it some scalded chopt Charvil, warm without boiling.

Sauce au Persil.

Parsley Sauce.

POUND a Handful of Parsley, and put it in a Stewpan in good Cullis, sufficient for the Quantity of Sauce you want; simmer it a Quarter of an Hour, and sift

sift it in a Sieve; then add some Butter rolled in Flour, make a Liaison, then add a Lemon Squeeze.

Sauce à la Civette.

Small Herb; Sauce Civet.

MIX some good Consommee with a Glass of white Wine, simmer it a Quarter of an Hour; add to it chopt Civet, a Bit of Butter rolled in Flour, coarse Pepper and Salt, and add a Lemon Squeeze.

Sauce à la Garonne.

Gascon Sauce.

SLICES of large Onions, boil in two Spoonfuls of Oil a Moment, then add a Nosegay of Parsley, Chibbol, a Laurel Leaf, three of Taragon, sweet Basil, three Cloves of Garlick, three Cloves, few Slices of Lemon, first peeled, two Spoonfuls of Cullis, a little Broth; simmer on a slow Fire for half an Hour, skim it, and sift it for use.

Sauce au Fenouil.

Fennel Sauce.

SOAK four or five sliced Onions in two Spoonfuls of Oil, two of Cullis, and two of white Wine, with two Cloves of Garlick; simmer it an Hour, skim the Fat, and sift it in a Sieve, then add chopt Parsley and Fennel, coarse Pepper and Salt; boil a Moment before using.

Sauce à l'Amiral.

Admiral's Sauce.

CHOP an Anchovy, Capers, seven or eight green Shalots, pass it on the Fire with a little Consommee, a little Salt and Pepper, grated Nutmeg, Butter rolled in Flour; when ready add a Lemon Squeeze, or a Spoonful of Verjuice.

Sauce Royale.

Royal Sauce.

CUT small Slices of Veal, Lard and Ham, scald them and cut a Chicken in two, three or four Shallots, soak it until it is ready to catch, then add a Glass of Champagne, and as much Cullis, a Spoonful of good Oil; simmer it for an Hour and Half, skim it very clean and sift it.

Sauce à la Flamande.

Flemish Sauce.

ONE single Clove of Garlick, one of Cloves, two Slices of peeled Lemon, coarse Pepper and Salt, chopt Parsley, two Spoonfuls of Cullis, a little Broth, a Bit of Butter rolled in Flour; soak for a Quarter of an Hour, then take out the Lemon and Garlick, and serve upon what you please.

Sauce à la bâte.

Sauce in a hurry.

ROLL a Bit of Butter in Flour, put it in a Stew-pan, with some good Consommé, Pepper, and Salt, and add a Lemon Squeeze.

Sauce à l'Aigneau.

Lamb Sauce.

ROLL a Bit of Butter in Crums of Bread, three Shallots chopt, with Parsley, a small Quantity of good Broth, as much white Wine, boil a short Time; when ready, add a Squeeze of Lemon.

Sauce

Sauce à l'Avare.

The Miser's Sauce, or Poor Man's Sauce.

CHOP five or six green Shallots, and add a little Verjuice or Vinegar, Pepper and Salt, a little Water; warm it and serve in a Sauce Boat.

Sauce au Verjus.

Verjuice Sauce.

POUND green Grapes, and sift it; chop two or three green Shallots, Pepper and Salt, a Spoonful of Oil; serve in a Boat.

Sauce au Pauvre Homme.

Another Poor Man's Sauce.

BOIL half a Lemon sliced in two; Spoonful of Broth, two or three chopt Shallots, Pepper and Salt; take out the Lemon before you send it, or use.

Sauce Douce.

Sweet Sauce.

TWO Glasses of red Wine, one of Vinegar, three Spoonfuls of Cullis, a Bit of Sugar, one sliced Onion, a little Cinnamon, a Laurel Leaf; boil it a Quarter of an Hour, sift it, and serve it in a Boat.

Sauce au Fumet.

Sauce made with Game.

TAKE the Remainder of a Hare or Rabbit roasted after it has served, chop it in small Pieces, put it in a Stew-pan with a Glass of white Wine or red; a little Cullis, Bay Leaf, Thyme, a sliced Onion, a Spoon-

ful of Vinegar, a little Broth, Pepper, and Salt; reduce it to the Consistence of Sauces, and sift it in a Sieve.

Sauce Ravigotte.

Relishing Sauce.

CHOP a Clove of Garlick, Charvil, Burnet, Taragon, Garden Cresses, Civet, all in proportion to their Flavour; when well washed and squeezed, infuse it with a little Cullis without boiling; sift it with Expression; then add a Bit of Butter, Flour, Pepper and Salt, boil it to a good Consistence, and add a Lemon Squeeze sufficient to make it relishing or smart tasted.

Ravigotte Froide.

The same Cold.

TAKE half a Head of Sellery, two or three green Shalots, a Clove of Garlick, one Anchovy, few Capers, Taragon, Charvil, Burnet, Garden Cresses, pound it all together; add a little Cullis and sift it; then you will add Mustard, Vinegar, Oil, Pepper, and Salt; mix it well together.

Sauce à la Madeleine.

A common simple Sauce.

PUT in a Stew-pan few Raspings of Bread, two Shalots chopt, a Bit of Butter, half a Spoonful of Vinegar, coarse Pepper and Salt, two Spoonfuls of Consuetudine, boil a Moment, not too thick.

Sauce à l'Aspic.

Sharp Sauce Aspick.

INFUSE Charvil, Taragon, Burnet, Garden Cresses, a little Mint in a little Cullis for about an Hour; then sift in a Sieve and add to it a Spoonful of Garlick,

lick, Vinegar, Pepper, and Salt; serve cold in a Sauce Boat.

Sauce à la Gendarme.

Military Sauce.

INFUSE for an Hour in Consommé, a good deal of Parsley, three Cloves of Garlick, upon a very slow Fire; then sift it in a Sieve; then add to the Sauce a boiled pounded Lettuce, three Yolks of Eggs, Butter, Pepper, Salt, and Lemon.

Sauce à la belle-vue.

A well-looking Sauce.

TAKE Beef-Marrow a middling Quantity, Slices of Ham and Fillet of Veal, a common Chicken cut in two; two Onions, one Carrot, half a Parsnep, a Nosegay of Parsley, Chibbol, one Clove of Garlick, two Heads of Cloves, a few Leaves of Taragon, Thyme and Laurel, a little sweet Basil; soak it till ready to catch, then add a Glas of white Wine and good Broth, few Mushrooms; boil on a slow Fire till the Meat is done, sift it in a Sieve; you may use it to what you please, and also alter the Taste by adding chopt Truffles, pounded white Meat of Fowl, pickled Cucumbers, Yolks of Eggs, Lemon, &c.

Sauce à la Morue.

Skate Sauce or Cod.

MAKE a Nosegay of Parsley, Chibbol, two Shallots, two Cloves, a Laurel Leaf, some Mushrooms, a Bit of Butter; soak all together on the Fire, add a small Spoonful of Flour and Milk or Cream sufficient to boil to the Consistence of a Sauce; sift it and add to it some chopt Parsley.

Sauce à la Polonoise.

-A Polish Sauce.

SCALD a Clove of Garlick with a little Taragon and Burnet, Charvil, two Leaves of Mint, and chop all together very fine, then boil two Spoonfuls of Consommee and as much white Wine, two Cloves, reduce it to half in boiling; then take out the Cloves and add what you have chopt, with Pepper and Salt; warm without boiling.

Sauce au Foye.

Liver Sauce, or Sauce of Liver.

TAKE Poultry Livers or Game's, chop them very fine with Parsley, Chibbol, two or three Taragon Leafs, two Shallots; soak it with a little Butter till the Livers are done; then pound all together and add some Cullis and Broth, Pepper and Salt, then boil it a Moment with two Glasses of red Wine, Coriander, Cinnamon, and Sugar; reduce it to a Sauce, sift it in a Sieve, and serve it in a Sauce Boat.

Sauces Blanches.

White Sauces,

MELT the Bigness of an Egg of Butter rolled in Flour, a Couple of Anchovies; add some Water, whole Shallots, whole Pepper, a little Vinegar; simmer it awhile and take out the Shallots before you serve it.

Sauce à l'Espagnole.

Spanish Sauce.

GARNISH your Stew-pan with small Slices of Lard, Veal, Ham, one Onion, one Carrot, half a Parsnep; soak it till it begins to take Colour, then add two large

large Glasse of white Wine, as much Consommee, three Cloves of Garlick, a little Coriander, a Laurel Leaf, three of Taragon, two Heads of Cloves, two Spoonfuls of good Oil, three of Cullis; simmer it till the Meat is done, skim it a Moment before you sift it.

Sauce Robert.

Robert Sauce.

SLICE several Onions and fry them in Butter, turning often till they take Colour, then add a little Cullis and good Broth, Pepper and Salt; let them boil half an Hour and reduce to a Sauce; when ready add Mustard: you may sift it for those that only like the Flavour of Onions.

Sauce à la Moutarde.

Mustard Sauce.

BOIL in Broth two Shallots chopt, coarse Pepper and Salt, mix some Mustard with a little Cullis, a little Vinegar; warm it without boiling.

Sauce à la Carpe.

Carp Sauce.

CUT a Carp in large Bits and put it in a Stew-pan with few Slices of Lard, Ham, Veal, two Onions, one Carrot, half a Parsnep; soak it till it catches a little; then add a Glasse of white Wine and good Broth, a little Cullis, a Nosegay of Parsley, Chibbol, a Clove of Garlick, two of Cloves, a Laurel Leaf; simmer for an Hour, skim it well, and sift it in a Sieve.

Sauce

*Sauce à l'Anguille.**Eel Sauce.*

CUT the Eels as before and soak them, adding all Sorts of Roots, and three or four Taragon Leafs, instead of the Nolegay and Laurel; skim it well and sift it in a Sieve; Sturgeon Sauce is made after the same Manner: Pike Sauce the same as the Carp.

*Sauce à la Bechamel.**Begamel Sauce.*

PUT in a Stew-pan few Slices of Ham, few Mushrooms, two Shallots, two Cloves, a Laurel Leaf, a Bit of Butter; soak all together till it begins to take Colour; add a little Flour and Milk or Cream; simmer half an Hour and sift it in a Sieve; you may add scalded Parsley chopt very fine.

*Sauce au Maquereau.**Mackerel Sauce.*

SCALD green Gooseberries and Fennel, chop the Fennel very fine, a Bit of Butter rolled in Flour, Pepper and Salt; add a little Veal Gravy and reduce it to the Consistence of a white Sauce.

*Sauce Remoulade.**Horfe-radish or Mustard Sauce.*

IF you want it hot, slice two Onions and fry them in Oil, when it begins to colour add a Glass of white Wine, as much Broth, two Slices of Lemon, first peeled, two Cloves of Garlick, a Laurel Leaf, Thyme, Basil, two Cloves; boil a Quarter of an Hour and sift in a Sieve; add a chopt Anchovy and Capers, a Spoonful of

of Mustard or Horse-radish reduced to a Marmalade, Pepper and Salt; warm without boiling: this Sauce is made cold with chopt Parsley, Chibbol, Shallots, a Clove of Garlick, Anchovies and Capers, a Spoonful of Mustard or Horse-radish scraped very fine, a Spoonful of Oil, Vinegar, Pepper, and Salt.

Sauce Poivrade.

Sharp Sauce.

TAKE a Bit of Butter with sliced Onions, Bits of Carrots, Parsneps, half a Parsley Root, two Cloves of Garlick, a Laurel Leaf, two Cloves; soak all together till it takes Colour, then add some Cullis, half a Glass of Vinegar and Broth, Salt and coarse Pepper; boil it to the Consistence of Sauces, skim it and sift it with a Sieve.

Sauce au Fenouil.

Another Fennel Sauce.

WARM as much Cullis and Consomet as you have occasion for Sauce, infuse in it some Fennel, and take it out as soon as it has given Taste to the Sauce: add a Lemon-Squeeze when you serve.

Sauce Hachée.

Minced Sauce.

SOAK a Slice of Ham over the Fire; when it catches a little mince it very fine and put it in the same Stew-pan with chopt Mushrooms, Parsley, Chibbol, two Shallots; add a Glass of white Wine, as much Consommé, a little Salt and coarse Pepper; simmer it to a Sauce Consistence, skim it well.

N. B. I shall add from my own Experience, that a pounded Anchovy added to this Sauce, just before using, will add greatly to its Relish.

Sauce

Sauce au Bain-Marie.

(See Page 2 for Instructions.)

ACcording to what Quantity of Sauce wanted, cut in very thin Slices of Fillet of Veal, Ham, Beef, Carrots, Parsneps, Parsley Roots, Onions, Turnips, Sellery, Leeks, of each an equal Quantity not to overcome each other; put all together in a small Soop-pot upon few Slices of Lard, stop it well and put it on an Ashes Fire to soak some Time; then add a little white Wine, as much Broth; then put your Pot into another to boil for about four Hours; sift this Sauce in a Lawn Sieve to use for what you please.

Sauce au Porc Frais.

Fresh Pork Sauce.

FRY two or three Onions sliced in Oil till it takes Colour, then add Broth, two Spoonfuls of Cullis, chopt Mushrooms, a Clove of Garlick, two of Cloves, a little Vinegar; boil for half an Hour to reduce it to the Consistence of a Sauce; skim it well and sift it.

Sauce à la Nonette.

Nun's Sauce.

TAKE Slices of Veal and Ham, put in a Stew-pan with a Spoonful of Oil, two or three Mushrooms, a Nosegay of Parsley, Chibbol, a Clove of Garlick, two Heads of Cloves, half a Leaf of Laurel, let it catch on the Fire, then add some good Broth, a little Gravy, a Glas of white Wine; simmer it some Time, skim it well and sift it in a Sieve, when ready add to it two or three green Shallots, a Dozen of Pistachio Nuts whole.

Sauce

Sauce Verte.

Green Sauce.

TAKE Charvil, Parsley, Taragon, Burnet; wash them all well and squeeze the Water out, then pound it very fine; then put it on the Fire with good Consume, sift it in a Stamene with Expression, and add Butter rolled in Flour, Pepper, and Salt; simmer it without boiling.

Sauce Verte d'une autre Facon.

Another Green Sauce.

SCALD a Handful of Spinage for half an Hour, with Parsley and Tops of green Shallots; then take all out and squeeze it well and pound very fine, put in a Stewpan few Mushrooms, sliced Onions, two Cloves of Garlick, two or three Taragon Leafs, one of Laurel, a little Basil, two Cloves, a little Butter; and two Spoonfuls of Cullis, as much white Wine; boil it a Moment, then add your green Sauce and sift it in a Stamene; add Pepper and Salt, and simmer it without boiling.

Sauce Piquante.

Sharp or Relishing Sauce.

SOAK a good Slice of Veal and Ham, when it catches add a Glafs of white Wine, half a Glafs of white Vinegar, two of Broth, two Spoonfuls of Oil, two Cloves of Garlick, two Slices of peeled Lemon, four or five Taragon Leafs, one of Laurel, one of Mint, two Cloves, a little Coriander; boil for an Hour on a slow Fire, and reduce it to the Consistence of a Sauce, skim the Fat very clean and sift it in a Sieve; you may add a little Cullis if you would have it thicker.

Sauce

Sauce au Bleu Celeste.

A Sky-blue Sauce.

TAKE a small Handful of Crums of Bread sifted in a Cullender, boil it in Milk until it becomes quite thick; take care to stir it, lest it should burn; add a little boiled Cream, and sift it in a Stamine; then boil a Glas of white Wine, with a Clove of Garlick; pound very fine some Charvil, Parsley, Taragon, and sift it with the white Wine; add this green with the white Sauce; and add a little Cullis, Pepper and Salt; warm it without boiling.

Sauce au Pontife.

Pontiff Sauce.

SOAK Slices of Veal, Ham, sliced Onions, Carrots, Parsneps, half a Head of Sallery; let it catch, then add a Glas of white Wine, as much good Broth, a Clove of Garlick, four Shallots, one Clove, a little Coriander, two Slices of peeled Lemon; boil on a slow Fire till the Meat is done, skim it and sift it in a Sieve; add a little Cullis, and a small Quantity of fine chopt Parsley, just before you use it.

Sauce à la Nichon.

The House-wife's Sauce.

TAKE some of the former Sauce sifted without Cullis, add a Bit of Butter rolled in Flour, add chopt Charvil; use it when warm.

Sauce au Reverend, Gras ou Maigre.

The Parson's Sauce.

CHOP Lemon-peel very fine, with two or three pickled Cucumbers, a Bit of good Butter, Salt, and coarse

coarse Pepper, a little Flour, with two Spoonfuls of Cullis, and make a Liaison.

Sauce à la Milanoise.

Milan Sauce.

SLICE two or three Onions, put them in a Stew-pan, with few small Bits of Ham, a Clove of Garlick, two Cloves, a Laurel Leaf, scalded Parsley, two Spoonfuls of Oil; let it catch on the Fire; then put to it a Glass of white Wine, as much Cullis; simmer it some Time, skim it well, and sift it in a Sieve.

Sauce à l'Orange.

Orange Sauce.

SOAK Slices of Veal, Ham, Onions, Roots; let it catch; then add a small Quantity of Broth and Cullis; simmer it on a slow Fire, skim it, and sift it in a Sieve; then add Orange Peel chopt, and squeeze two Oranges, a Bit of Butter, coarse Pepper; warm it without boiling: for Meager, take Fish Broth, a chopt Anchovy, Pepper, and a little Salt, more Butter rolled in Flour, and the same Quantity of Orange Peel and Juices.

Sauce au Canard.

Sauce for Ducks.

MIX Two Spoonfuls of good Cullis with as much Veal Gravy, Pepper, and Salt; squeeze a Lemon or two, and warm it without boiling.

Sauce à l'Echalotte.

Shallot Sauce.

BOIL a Moment five or six Shallots well chopt, in good Veal Gravy, with Pepper and Salt; serve in a Boat.

Sauce

Une autre Sauce au Percil.

Another Parsley Sauce.

SCALD half a Handful of Parsley, and chop it very fine put it in a small Stew-pan with Butter and Flour, a chopt Anchovy, Pepper, and Salt, a little Vinegar, and Taragon; add a Spoonful of Cullis, as much Gravy of Veal, or Onions; warm it without boiling.

Sauce au Bled Verd.

Green Wheat Sauce.

SIMMER a Crust of Bread in a little Broth, half a Spoonful of Vinegar, a Clove of Garlick; scald a Handful of Green Wheat, and squeeze the Water out very well; pound it, and add the Juice to your Sauce, and sift it all together in a Stamine; make a Liaison with some Consomme, Pepper, and Salt.

Sauce à la Reine.

Queen's Sauce.

SIMMER Crums of Bread in good Cullis, until it is quite thick; take it off the Fire; and add three sweet Almonds pounded, two hard Yolks of Eggs, a Breast of Fowl roasted, all pounded very fine; boil some Cream sufficiently for your Sauce, and sift it altogether in a Stamine; add Pepper and Salt, and warm it without boiling.

Sauce d'Acide.

Acid Sauce.

POUND three hard Yolks of Eggs, one Anchovy, with a Pinch of fine Spices and Salt, half a Glass of Vinegar, and Butter rolled in Flour, add a little Veal Gravy, or Onions: if for Meager, make a Liaison as for a white Sauce.

Sauce à la Becasse.

Wood-cock Sauce.

TAKE the Bones of roasted Wood-cocks, pound them, and the Livers, put them in a Stew-pan with two Spoonfuls of Cullis, as much red Wine; reduce it to a Sauce Consistence, sift it in a Sieve, when ready add Pepper and Salt, and squeeze one or two Oranges in it.

Sauce au Trufes.

Truffles Sauce.

CHOP three or four Truffles, put them in a Stew-pan with two Spoonfuls of Consomme, two of Gravy, Meager or Meat, a Nosegay of Parsley, Chibbol, half a Clove of Garlick, coarse Pepper and Salt; simmer it to the Consistence of a Sauce, and take out the Nosegay before using.

Sauce Maigre de Plusieurs Façons.

Meager Sauces of different Sorts.

WITH Fish, Broth, Cullis, Gravy, and Consomet, you make Meager Sauces in the same Manner as with Meat.

Sauce General.

General Sauce.

TO make this Sauce properly, you must infuse all the following Ingredients for four and twenty Hours on Ashes, in an earthen Pot if possible; and that it may be very well stopped, split six Shallots, a Clove of Garlick, two Laurel Leafs, Thyme and Basil in proportion, Truffles, Taragon Leafs, half an Ounce of Mustard Seed bruised, a dozen small Bits of Seville Orange Peel, a quarter of an Ounce of Cloves, as much Mace, half an Ounce of long Pepper, two Ounces of Salt, squeeze a whole Lemon, half a Dozen Glasses of Verjuice, or Vinegar four or five Spoonfuls, a Pint of white Wine; let it rest and sift it very clear, which you keep in Bottle, it will keep a long while, and serve for all Sorts of Meat and Fish; you may also mix it with different Sauces which require a Sharpness; it must be used with Moderation upon the Quantities here given: You may proportion any Quantities.

Sauce au Beurre Noir.

Burnt Butter Sauce.

FRY some Butter; when it begins to smoke throw in it Parsley Leaves, or coarse chopt; when it is done add Pepper, Salt, and Vinegar.

Sauce Simple.

Simple Sauce.

TAKE a Bit of Butter rolled in Flour, a little Vinegar, Pepper, and Salt, a Spoonful or two of Water, make a Liaison over the Fire; you may add chopt Parsley, Shallots, or an Anchovy.

I shall

I shall take Notice that Oil is recommended in several of these Sauces, but I have rather followed the Author's Direction than my own Inclination, considering that Oil in England is seldom to be had in Perfection, and that most People by that Means, have a Dislike to have it in their Sauces.

CHAPITRE PREMIER. Du Bœuf.

CHAPTER FIRST. Of Beef.

ALL Sorts of Beef Meat must be chosen of a fine Red, well interlarded with Fat, rather of a Crimson Colour; what Parts are used in Cookery, are the Brains, Palates, Tongue, Suet and Udder, the whole Leg cut in a different Manner, the Marrow, the Rump, Edge-bone, Surloin, and the Fillet off the Tail, Ribs and Breast, Flank and Veiny Pieces, &c. The Brains, Palates, and Suet, must be used fresh, also such as is used for Broth, and Gravy, the rest require to be kept some Time, according to the Season; most Pieces of Beef, either boiled or roasted, should be cut across the Grain, as it will always eat tender, and the Head should be stewed to help with a Spoon, and requires a great deal of Care and Attention in cleaning.

Langue de Bœuf au Gros Sel.

Fresh Tongue in a plain way.

LARD a Tongue with large Pieces of Lard, and boil it in the Broth-pot, or in Water with a few Onions, and Roots; when it is done, peel it and serve it with Broth, a little Pepper, and Salt.

Langues de Bœufs en Caisses.
Sham Beefs Tongues.

TAKE a plain boiled Tongue and peel it, and cut it in Slices, simmer over the Fire about a quarter of an Hour, with a little chopt Parsley, Shallots, a Paste of Garlick, a Bit of Butter, Salt, and fine Spices; take it off, and let it cool; make a forced Meat with Fillet of Veal, as much Suet, Crums of Bread, Cream, Pepper, Salt, Parsley, Chibbol, three Yolks of Eggs to mix it; garnish the Bottom of the Dish (you intend to serve the Tongue upon) with some of this forced Meat, then the Tongue upon this; cover it over with the Remainder, and smooth it with a Knife dipt in Yolks of Eggs and Crums, in the Form of a Tongue; then bake it in a Dutch Oven, or in the Baking Oven for about three Quarters of an Hour; when it is of a good Colour, take it out and pour the Fat off, clean your Dish, and put upon a clear Sauce made with half Veal Gravy, and good Broth, a little Vinegar, Salt, and Pepper.

Langue de Bœufs à la Remoulade.

Beefs Tongue with a relishing Sauce.

SCALD a fresh Tongue and lard it with large Pieces, boil it in Broth with a little Salt, and a Nosegay as formerly directed; when done peel it, split it not quite into two Pieces; make a Sauce with Parsley, Shallots, Capers, Anchovies, all very fine chopt, a little Vinegar, few Crums of Bread or Raspings, two Spoonfuls of Cullis, as much Broth, a little Salt and coarse Pepper; boil altogether a Moment; then put the Tongue in it to simmer for a Quarter of an Hour; when you serve add a little Mustard.

Langue

Langue de Bœuf en Ragout.

Beef Tongue Ragout.

LARD a Tongue as the former, and braze it in a light Braze; mix with Broth a Nosegay of Parsley, Chibbol, Thyme, Laurel, two Heads of Cloves, one of Garlick, Onions and Roots; peel it, split it in two, serve upon it what Ragout you think proper, such as Sweet Breads, Truffles, Mushrooms, small Onions, &c.

Langue de Bœuf Grillé.

Broiled Beef's Tongue

LARD and braze a Tongue the same as the former, and peel it, cut it in two, and dip it in Oil, and roll it in Bread Crums, broil it slowly, putting a little Oil over it; make a Sauce with chopt Shallots, two Spoonfuls of Broth, as much Veal Gravy, Pepper, and Salt, a little Vinegar or Verjuice; boil it a Moment; pour your Sauce in the Dish and the Tongue upon it.

Langues Fumées.

Smoaked Tongues.

WHAT Quantity of Tongues you think proper, soak them in Water about three Hours, cut off the Throat end, and wipe them dry with a Cloth before Salting; make a Powder with Laurel Leaves, Thyme, Basil, Coriander, Juniper, Parsley, Shallots, and Cloves, dry them in the Oven to pound them finer, with two Ounces of Salt-patre to one Pound of Salt, mix your Powder with the Salt; have a proper Pan for Tongues and place them very close as they are salted, when all salted cover your Pan very close, and leave it so for eight Days; then take them out and run a String through the small End, put them up in

the Chimney until they are quite dried; they will keep a long while, use them either plain boiled or braized, the Pickle will serve to make pickled Pork,

Langues de Bœuf Fourées.

Smoaked Tongues of another Fashion.

PREPARE the Tongues as the former, have some Beef Guts well cleaned and soaked in Water, and sweet Herbs, make a Pickle with boiling Water, a little Salt-petre, great deal of common Salt, Cloves, Mace, Thyme, Laurel, Basil, Juniper, Coriander; boil this Pickle about half an Hour over a slow Fire, let it settle, then sift it in a Sieve, as clear as possible; put the Tongues in the Guts, then in the Pickle, for about twelve Days, take them out and hang them in the Chimney as the former; when drying you burn scented Herbs under them: You use them in the same Manner as the others.

Langue de Bœuf à la Broche.

Beef's Tongue Roasted.

SCALD a Tongue, boil it half in Broth or Water, with Salt and Pepper, two Onions, Carrots, Parsneps, a Nosegay, two Cloves, Garlick, Laurel, and Thyme; when it is boiled enough to peel, take it out, and lard as a Fricandeau, and finish it in Roasting; serve under it a relishing Sauce, or plain.

Langue de Bœuf à la Braise.

Beef's Tongue Braized.

SCALD a Tongue, and boil it half in your Broth-pot or other, then peel it and lard it through with coarse Pieces, finish it by itself in a small Pot with Broth, Pepper, Salt, Carrots, Parsneps, two Onions,
Slices

Slices of Lard, a Nosegay, Shallots, two Cloves, a Laurel Leaf, Thyme, Basil, few Taragon Leafs, a Glass of white Wine; boil on a slow Fire, put to it what Ragout you please; Calves Tongues, Sheeps, and Pork, are dressed the same way.

Langue de Bœuf en Crepine.

Beef's Tongue in Cowl Veal, or other.

BOIL a Tongue sufficiently to peel as the former, then lard it and split it without separating in two, have some fine sliced Onions, fry them in fresh Hog's Lard; then put to it two or three Spoonfuls of Hog's Blood, about a quarter of a Pound of fresh Lard chopt, few fine Spices, and Salt; simmer it, stirring it continually until the Blood is well mixed; then lay a Cowl in the Bottom of your Dish, and spread upon it part of your Preparation, then the Tongue; then the same as before upon the Tongue, roll it in the Cowl and garnish with Bread Crums, put it in the Oven to bake, and take a good Colour; clean the Dish free from Fat, and serve under it a Sauce made with a little Cullis, Jelly Broth and Lemon.

Langue de Bœuf à la St. Menebault.

A Brazed Tongue Broiled.

BRAZE a Tongue well larded, when done split it in two without separating, dip it in Yolks of Eggs, and Bread Crums, then in melted Butter and more Crums; then broil it on a slow Fire, basting it sometimes with Butter; serve it with a clear Verjuice Sauce or Mustard in a Sauce Boat.

Langue de Bœuf au Gratin.

N. B. Gratin means every Thing that catches at Bottom.

CUT a brazed Tongue in thin Slices, put in a Stew-pan a Bit of Butter, Parsley, Chibbol, Mushrooms, Shallots, half a Clove of Garlick, all well chopt; simmer all on the Fire with a little Cullis, Gravy, and Broth, a little Vinegar, Salt, and coarse Pepper; reduce it to the Consistence of a Sauce; add an Anchovy, and Capers chopt; put half of this Sauce in the Dish intended for Table; place the Tongue properly upon it, soak it until it catches at Bottom; when ready to serve add the rest of your Sauce.

Paté & Tourte de Langue de Bœuf.

Beef's Tongue Pye, with rais'd Puff Paste.

SCALD a Tongue, and boil it in your Pot or plain Water, when almost done peel it and cut it in Slices, make what Paste you please or as it is observed in Pastry Directions; place upon it the Slices with Pepper and Salt, two good Slices of Ham, a Nosegay of Parsley, Chibbol, a Clove of Garlick, three Heads of Cloves, Thyme, Laurel, cover it with Slices of Lard and Butter, bake it in the Oven; when done, take out the Lard and Nosegay, skim the Fat very clean and put in it a Spanish Sauce, or which you think proper.

Langue de Bœuf au Parmesan.

Beef's Tongue and Parmesan Cheese.

BOIL the Tongue as the former, then finish it in a Braze, with a little Salt, peel it and let it cool, and cut it in Slices, put a little Cullis and Parmesan in the Table Dish, and some of the Tongue Slices, then a little more Cullis and Parmesan, let the Cheese be the

last

last Bed, then bake it in a Dutch Oven or the Common; give it a good Colour, and little Sauce remaining.

Cervelle de Bœuf.

Ox's Brains.

OX's Brains are prepared as Calves Brains, which you will find in the Articles of Veal.

Palais de Bœuf à la St. Menoult.

Beef's Palates St. Menoult.

BOIL in Water as many Palates as you please, peel them well, and soak them some time in a St. Menoult, which is thus; put in a Stew-pan a Bit of Butter rolled in Flour, Salt, and Pepper, two Shallots, a Garlick, a Clove, Parsley, a Laurel Leaf, Thyme, with as much Milk as is necessary to simmer your Palates; in about three quarters of an Hour, take them out, and dip them in Yolks of Eggs and Bread Crums, broil them slowly, and serve with a sharp Sauce or Mustard.

Palais de Bœuf à la Poulette.

Fricassée of Palates.

BOIL and peel the Palates as the former, and cut them small, put them in a Stew-pan with a little Butter, a Slice of Ham, Mushrooms, a Nosegay, Shallots, two Cloves, few Taragon Leaves, a Glass of white Wine and Broth, simmer it until the Sauce grows short, take out the Nosegay, add Salt and Pepper, three Yolks of Eggs and Cream, a little chopt Parsley; make a Liaison and add a Squeeze of Lemon when ready.

Palais

Palais de Bœuf à l'Angloise.

Beef's Palates English Fashion: Or Olive.

BRAZE your Palates and peel them well, split them in two, and spread upon it some good forced Meat made of Veal or roasted Fowl; roll them like an Olive, then dip them in Batter made with Flower and Yolks of Eggs, a Spoonful of Oil, Salt, a Glas of white Wine, which you pour by little and little; make your Batter a little thicker than very thick Cream; fry them of a good Colour.

Palais de Bœuf au petit Lard.

Beef's Palates with pickled Pork.

SLICE some pickled Pork and boil it slowly, take the Fat out, add a little Cullis, and Vinegar, a little Consommé, two or three chopt Shallots, Pepper, braized Palates cut in large Pieces; warm it without boiling.

Palais de Bœuf au Parmesan.

Beef's Palates and Parmesan. (See Tongue.)

Palais de Bœuf en Fillet.

BRAZE the Palates and cut them small, let them soak an Hour in Lemon Juice, then dry them, and roll them in Batter made of Flour, a Spoonful of Oil, a little Salt and white Wine, and fry them of a fine Colour.

Palais de Bœuf en Timbale.

Beef's Palates in Moulds of any Sorts.

GARNISH your Moulds with Veal, Cowl, and cut the Palates according to the Form of the Moulds; the Palates first braized make a good forced Meat with Fowl,

Fowl, and the Paring of the Palates; put a Bit of Palates in the Bottom, then forced Meat, and repeat it until the Mould is full, cover it with chopt Truffles, and one Bit of Palate, last wrap it in the Cowl, and bake it in the Oven; when done, take them out of the Moulds carefully, and wipe the Fat, and serve up on it what Sauce you please.

Palais de Bœuf à la Brochette.

Beef's Palates broiled on small Scuers.

BOIL three or four Palates in Water, when well peeled and trimmed cut them in four or six Pieces, then put in a Stew-pan with Mushrooms, Shallots, half a Clove of Garlick, Parsley, Chibbol, all finely chopt, Pepper and Salt, a Bit of Butter rolled in Flour, two Spoonfuls of Cullis, a Glass of white Wine, boil on a slow Fire until the Sauce is quite reduced, then add a little Butter and three Yolks of Eggs, simmer it over the Fire to make the Sauce quite thick; then serve your Palates as you do Larks rolled in the Sauce and Bread Crums, broil them gently of a fine Colour; you may serve them either with or without Sauce, if any, let it be clear Gravy and Verjuice, or Lemon.

Palais de Bœuf en Menus droits.

Beef Palates cut in Fillets or minced.

FRY two or three sliced Onions in Butter, until half done, then put two or three sliced Palates plain boiled, add a little Cullis, Gravy and Broth, simmer it to reduce the Sauce; skim it well and add Pepper, Salt, and Nutmeg, a little Vinegar; when ready to serve, add a little Mustard,

Palais

Palais de Bœuf à la Mariette.

Beef Palates in a common Way.

BOIL three Palates in Water for about an Hour, peel them and cut in two length Way; put thin Slices of Ham and pickled Pork between two Palates, and tie them together, finish to boil in Broth with a little Salt, whole Pepper, a Nosegay, two Cloves; serve with Consomet, and a Lemon Squeeze.

Palais de Bœuf à la Provençale.

Beef's Palates Province Fashion.

BRAZE the Palates and cut in small Pieces, put them in a Stew-pan with a Bit of Butter, two Spoonfuls of Oil, Salt, whole Pepper, a little rasped Nutmeg, two chopt Shallots, a Clove of Garlick, five or six Taragon Leafs, Mushrooms, Parsley; simmer it a Quarter of an Hour, then add a little Cullis, a Glasse of white Wine, a little Consomee; boil it a Moment, skim the Fat, and add a Lemon Squeeze when ready to serve.

Palais de Bœuf au Parmesan aux Onions.

Beefs Palates with Parmesan and Onions.

BRAZE the Palates and cut each in six, have some small Onions boiled in Broth, which you mix with some Cullis and Consomee, a Bit of Butter, Pepper, and Salt; make a Liaison on the Fire, then put half of this Sauce (in the Dish you intent to serve) with rasped Parmesan, then the Palates and small Onions, then the Remainder of the Sauce and Parmesan over it: bake it in an Oven or with a Cover fit for it to take a fine Colour.

Palais

Palais de Bœuf, au Gratin.

(See the Explanation of Gratin, page 56.)

MAKE a forced Meat with Fat Liver, chopt Truffles scraped Lard, two Yolks of Eggs, a little Salt; put this in the Bottom of the Dish you intend to serve; put on a Sand Fire, let it catch, and add the Palates braized and cut in what Form you please, upon the Gratin and small Onions first boiled, serve upon it a Sauce *au Pontiffe* or *à l'Espagnole*, see Sauce Articles. Veal and Sheeps Palates are dressed in all the same different Ways, as Beef's.

Palais de Bœuf à l'Escalope.

Collop of Beef Palates.

BOIL your Palates in Water, peel and pare them very well, then slice them to the Breadth of half a Crown, as thin as you can; put in the Stew-pan Slices of Ham, two Spoonfuls of Oil, Parsley, Chibbol, Mushrooms, Shallots, a Trifle of Garlick, all fine chopt, whole Pepper and Salt; then a Bed of Palates, upon it sweet Herbs chopt, and Palates, and continue till you have done with the Palates, cover it over with thin Slices of Lard, and simmer it on a slow Fire; when it begins to boil, add a Glas of white Wine, let it simmer about an Hour, then skim the Fat and take out the Lard and Ham; add to it a Spoonful of Cullis, a Lemon Squeeze; serve with short Sauce.

Palais de Bœuf à la Marmotte.

Beef's Palates Country Fashion.

CUT two or three Palates boiled in Water, cut also some pickled Pork in Slices which you boil to half, then add the Palates with Parsley, Shallots, a Clove of Garlick,

Garlick, chopt together, whole Pepper, a little white Wine; boil all together, when done put the Meat on the Dish you intend to serve, put Crumbs of Bread over it, put in the Oven to take Colour; serve with short Sauce.

Palais de Bœuf à la Ravigotte.

Beef's Palates with a relishing Sauce.

BOIL the Palates in Water, when well peeled cut each in six Pieces, put them in a Stew-pan with a Slice of Ham, a Nosegay of Parsley, Chibbol, a Clove of Garlick, two Heads of Cloves, a Bit of Butter, let it catch a little, then add a Glass of white Wine, as much Cullis, simmer it some Time, skim the Fat, add Pepper and Salt, reduce the Sauce when ready, add sweet Herbs fine chopt, as Taragon, Burnet, Charvil, Cressles, Civet, of each according to their Quality for Strength of Flavour.

Palais de Bœuf de Plusieurs Façons.

Beef's Palates of different Fashions.

WHEN the Palates are boiled in Water and well pared and peeled, cut them to what Form you please, then braze them for half an Hour, take them out and keep them free from Fat, put them in your Dish and add what Sauce you please, rather sharp is best, as these Palates are flat tasted.

Queue de Bœuf au Choux.

Beef's Tail and Cabbage.

CUT a Beef's Tail in several Pieces, scald and boil it in Broth with a Nosegay of Parsley, Shallots, a Laurel Leaf, three Heads of Cloves, when boiled about an Hour put to it a good Savoy, first scalded, a Pound of pickled

pickled Pork cut in Pieces, a little Salt and Pepper, when done take it out of the Braze, squeeze the Fat out, put all in a Turine intermixed, and add Broth and good Cullis sufficient to make it either more or less Liquid.

Queue de Bœuf aux Lentilles.

Beef's Tail and Nantils.

BRAZE the Tail and cut in Pieces, and pickled Pork as before, make a Veal Cullis with Slices of Veal, Ham, Onions, Carrots, Parsneps, Sallery, when it catches add Broth and finish as all other Cullis, boil Nantils either in Broth or Water, make a Porridge which you mix with the Cullis to a thick Consistence, which you serve in a Turine upon the Tail and pickled Pork; they are done the same with all Sorts of Porridge either dry or green.

Queue de Bœuf en Pât Chaud.

Beef's Rump Pie.

BRAZE two or three Tails to about three Parts, then take them out and cut in Pieces, put a Couple of Slices of Ham in the Bottom of your Pie, then the Rumps; cover it over with Butter and thin Slices of Lard and finish your Pie; bake it in the Oven, when done take out the Lard and Ham, skim the Fat very clean; serve upon it a good Sauce of Sweet Bread, Ragout, Fat, Liver, Truffles or any other.

Queue de Bœuf de Plusieurs Façons.

Beef's Rump of different Fashion.

RUMPS well brazed may be dressed different Ways, you may broil and serve it with a sharp Sauce in a Boat; also as Turine, with all Sorts of Herbs

and Roots, as Cucumber, Cheshnuts, Truffles, Turnips, Onions, Carrots, Sweet Breads, Coxcombs, &c.

Gras double à la Robert.

Tripes Sauce Robert.

FRY three or four sliced Onions in Butter till they are almost done, boil the Tripes in Water very tender, cut in Pieces, and mix them with the Onions; a little Cullis, a Glass of white Wine, as much Broth, a Noddy of Parsley, Chibbol, a Laurel Leaf, two Cloves, three or four Taragon Leafs, Pepper and Salt, boil on a slow Fire, skim it well, reduce the Sauce pretty thick and add a little Mustard.

Gras double au Verjus.

Tripes Verjuice Sauce.

BOIL the Tripes very tender, make a Marinade with Oil, Pepper, Salt, Parsley, Shallots chopt very fine, soak the Tripes some Time in this, then roll them in Bread Crums, broil them of a good Colour; serve with a Sauce, half Cullis and half Verjuice.

Gras double de plusieurs Façons.

Tripes of different Fashions.

TRIPES boiled very tender may be cut in different Manner, and dressed with Mushrooms, Parsley, Shallots, a Clove of Garlick, few Taragon Leaves, two Cloves, a Slice of Ham, a Bit of Butter, Thyme and Laurel; let it catch a little, then add a Glass of white Wine and as much Broth, reduce the Sauce and make a Liaison with three Yolks of Eggs, Pepper and Salt, Verjuice or Lemon; if you would have it brown, instead of a Liaison add Cullis and Gravy, a small Quantity of scalded chopt Parsley.

Rognon

Rognon de Bœuf à la Moutarde.

Beef's Kidney and Mustard Sauce.

FRY sliced Onions in Butter to half, and cut the Kidney in small Pieces; put it together in a Stew-pan with Pepper and Salt, stew it on a slow Fire; the Kidney will furnish Liquid enough, add the Mustard when ready.

Rognons de Bœuf à la Mode.

CUT the Kidneys in small Pieces and clean them very well; also a Pound of pickled Pork cut in Pieces, chop some Parsley, Shallots, a Clove of Garlick, garnish the Bottom of your Stew-pan with Slices of Lard; then Kidney, Pork, and Herbs, then lard again until you have finished; stew it for about three Hours over a slow Fire, or in the Oven; when it is almost done add a good Spoonful of Brandy, serve it in a Turine either hot or cold.

Rognon de Bœuf en Filets.

Kidney Minced.

BRAZE the Kidney very tender and mince it; which you may serve upon stewed Cucumbers, or any other Greens whatever; it must be made pretty relishing.

Rognons de Bœuf en Pâté Chaud.

Hot Kidnies Pie.

CUT the Kidnies in thin Slices, cover the Bottom of your Pie with it, then sweet Herbs chopt, such as Parsley, Thyme, Shallots, Mushrooms, Pepper, Salt, and fine Spices; continue in that Manner, then cover

it over with Slices of Lard and finish the Pie, bake it in the Oven, take out the Lard and skim the Fat very clean, make a Sauce with a Glas of white Wine, a good Quantity of Cullis, reduce to the Consistence of a good Sauce, and squeeze a Seville Orange in it when ready.

Rognon de Bœuf à la Bourgeoise.

Kidney Family Way.

CUT a Kidney in two, and put it in a Stew-pan with Parsley, Shallots, a Clove of Garlick, Thyme, Laurel, all chopt very fine, and a Bit of Butter, turn it over the Fire some Time, then roll it in Bread Crums, and broil it, pouring the Sauce over it gently, make the Sauce half Gravy and half Verjuice.

Tetine de Vache au Verjus.

Cow's Udder and Verjuice Sauce.

CUT the Udder in Pieces and put it in a Stew-pan with chopt Parsley, Chibbol, Mushrooms, a Clove of Garlick and Butter, let it catch, then add a Glas of white Wine, Broth, Pepper and Salt, simmer it to a short Sauce, then make a Liason with two Yolks of Eggs and Broth, when ready add a Spoonful of Verjuice or Lemon.

Usage de la Graïsse de Bœuf Et Mouëlle.

The Way to use Beef's Suet and Marrow.

TO use Suet and Marrow, all the small Skin and Sinews must be taken away very clean (the Way to do it is common to all Kitchen Maids) it serves for most forced Meat, as does Marrow for particular Uses, and extremely good to put in Brazes, as being very nourishing if you would use it instead of Butter, soak it in

Milk-warm Water, turning and pressing it with your Hands to render it soft and squeeze the Water out of it.

Tranches de Bœuf à la Bourgeoise.

Beef Stakes Family Way.

LARD the Stakes here and there with large Pieces, put them in the Pan with chopt Parsley, Shallots, Thyme, Laurel, Salt, whole Pepper, a Glass of white Wine; let it soak two Hours, then simmer it till it is done; serve either hot or cold.

Tranche de Bœuf à la Camargot.

Beef Stakes, by the Name of a famous Dancer.

LARD thick Beef Stakes, half Lard and half Anchovies; put them in a Stew-pan upon Slices of Lard, season it with fine Spices (and no Salt, as the Anchovies will answer) a Nosegay of Parsley, Chibbol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme and Basil, a Glass of white Wine, simmer it about four Hours, then sift the Sauce in a Sieve, and add a Bit of Butter rolled in Flour; according to the Quantity of Sauce you want, add Broth and Cullis, a Lemon Squeeze if you like.

Tranches de Bœuf à la Royale.

Beef Stakes, Court Fashion.

LARD a thick Stake with large Bits, and season it with fine Spices, Parsley, Chibbol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme, all chopt very fine; put your Beef in the Pan upon thin Slices of Lard, and few sliced Onions, and other sliced Roots, soak over a slow Fire about five or six Hours in its own Gravy, the Pan well covered, upon the latter End, put to it

a Spoonful of Brandy; it is called à la Mode Beef, when served hot, and à la Royale when cold; sift the Sauce in a Sieve and skim the Fat if you serve it hot, not cold.

Tranche de Bœuf à la Servante.

Beef Stakes to eat hot or cold, Family Fashion.

CUT the Slices thin, lay a Down of sliced Lard, then of Stakes, fine Herbs, and Spices, and so on till you have done; a Glass of Brandy; stop the Pot very well with Paste to keep the Steam in it, soak five or six Hours on a very slow Fire.

N. B. This is best done in an earthen Vessel, and eats best cold and keeps a long while.

Tranche de Bœuf au Caramel.

Beef Stakes glazed or Fricandeau.

TAKE a Bit of Beef of what Bigness you please, lard it through with large Bits, seasoned with fine Spices, lard the upper Side finely, boil it in Broth, a Glass of white Wine, a Nosegay of Parsley, Shallots, a Clove of Garlick, three Cloves, whole Pepper and a little Salt; when done tender, sift the Sauce in a Sieve, skim the Fat, and reduce the Sauce to a Glaze, with which you glaze the larded Side, and serve it upon what stewed Herbs you please.

Canellons de Bœuf.

Beef Forced Meat in Form of a Pudding.

MINCE a Piece of tender Beef with as much Suet, a Bit of Ham, and small Bits of Lard, two or three Eggs, Parsley, Shallots, Thyme, Laurel, fine Spices, a little Salt, a Glass of Brandy, mix all together, and roll it in the Form of a large Pudding, and round it

thin Slices of Lard, over white Paper, upon the Paper a Paste made of Flour and Water, bake it about two Hours in the Oven, when done take away the Paste and Lard; if you serve them hot add to it a relishing Sauce, they may serve cold for a second Course, if for cold leave the Paste till you are ready.

Andouillettes de Tranches de Bœuf.

Beef Puddings or Sausages.

CUT thin Slices of Beef in Length, put upon it forced Meat made of roasted Fowl, Marrow, Parsley, Shallots, Mushrooms, chopt very fine, and fine Spices, add three Yolks of Eggs to mix it, roll it in the Form of a Pudding; make a little Batter with Oil and Bread Crums, roll them in it, and broil slowly, basting with the Remains of the Oil, serve with it a clear Sauce of Veal Cullis and Verjuice, Vinegar or Lemon.

Bœuf de Desserte à la Sainte Menéboult.

Cold Beef Marinaded.

CUT Slices of cold Roast Beef, and make a Marinade with a little Oil, Parsley, Chibbol, Mushrooms, a Trifle of Garlick, two Shallots, all finely chopt, Pepper and Salt, soak the Beef about half an Hour, make as much of the Marinade keep to it as you can, and deal of Bread Crums; broil on a slow Fire, basting with the remaining Liquid, serve with a clear sharp Sauce.

Bœuf de Desserte à la Bourgeoise.

SLICE three or four Onions, and fry them in Butter; when done, add a Spoonful of Broth, two chopt Shallots, Pepper and Salt, then put Slices of cold Beef

in it, boil for a Moment, when ready make a Liaison with two or three Yolks of Eggs, and a little Vinegar.

Cold Beef is also very good with cold Sauce made of chopt Parsley, Shallots, Vinegar, Oil, Mustard, and a pounded Anchovy, &c.

Bœuf de Desserte en Papillotte.

Cold Beef broiled in Paper.

SOAK your Slices in a Marinade made of Oil or Butter, Parsley, Shallots, Mushrooms, Pepper and Salt, roll the Pieces in Paper with this Sauce, rub the Paper with Butter, broil on a slow Fire, and serve in the Paper.

Culotte de Bœuf à la Mantouë.

Rump of Beef, Mantouë Fashion.

GARNISH the Bottom of your Pot with Slices of Lard, sliced Onions and Roots, then the Beef upon it, well tied, soak it some time, then add Broth, Pepper and Salt, a Nosegay of Parsley, Chibbol, two Cloves of Garlick, two Laurel Leafs, Thyme, and Basil, four Cloves, and braze on a slow Fire; when half done, put to it small Savoy prepared in this Manner, scald a whole Savoy about half an Hour, then squeeze the Water quite dry, have a good forced Meat made with a Fillet of Veal, Beef Suet, two Eggs, half a Pint of Cream, a little of chopt Shallots, take the Cabbage Leafs one by one, and put some of this forced Meat upon them, then put them together in the Form of a small Cabbage, make as many as you think proper, tie them well all round, and put them in the Braze with the Beef; when done, take them out, and wipe them free from Fat, you serve them in the same Dish with the Beef, and a Sauce made of Cullis, two pounded Anchovies; if you have no Cullis sift some of the Braze, and a Bit of Butter rolled in Flour, add fine chopt Parsley and a Lemon Squeeze or Vinegar.

Culotte

Culotte de Bœuf Fumée.

Beef's Rump Smoaked.

BONE a Rump of Beef as well as you can without spoiling the Shape, salt it with a Pound of Salt and two Ounces of Saltpetre, put it in a salting Pan in Length, with all Sorts of sweet Herbs, as Parsley, Shalots, Thyme, Laurel, Basil, Winter Savory, half a Handful of Juniper Berries, a little Coriander, two Cloves of Garlick, leave it about a Week in Salt, then hang it in the Chimney, when dried keep it in a dry Place; when you want to use it, boil it in Water without Salt, few Onions, Cloves, a Nosegay of sweet Herbs, a little Nutmeg; let it cool in the Liquor, and serve it cold upon a Napkin, with green Parsley; if you apprehend its being too much salted, soak it some time before boiling.

Culotte à l'Ecarlate sans Salpêtre.

Scarlet Beef without Saltpetre.

BONE a Rump of Beef thoroughly, mix a Pound of Salt with an Ounce of fine Spices, cut about a Pound and a half of Lard thick to lard it with in the Inside, make the Salt and Spices stick to the Lard as much as possible, then rub the Beef with the Remainder, roll it in a Linen Cloth with seven or eight Laurel Leafs, Thyme and Basil in Proportion, about half a Quarter of a Pound of pounded Juniper, put a coarser Cloth round it, and put it in the Ground, about six or seven Days, that will make it red instead of Saltpetre, then you boil it with few Slices of Beef, and Broth without Salt, a Nosegay, Onions, Carrots, let it cool in its Broth, and serve as before.

Culotte de Bœuf à la Gascogne.

Rump of Beef Gascogne Fashion.

SOAK a Rump bon'd, four Days in a Marinade, made of Oil, seven or eight whole Cloves of Garlick, half a Pound of Salt, half an Ounce of fine Spices, Thyme, Laurel and Basil, boil it in the Marinade, a Pint of white Wine, as much Broth, when done wipe the Fat clean off, sift Part of the Broth, and add a little Cullis, reduce to a Sauce pretty thick; the Breast or any Part of the Brisket may be done the same.

Culotte de Bœuf dans son Jus.

Rump of Beef in its own Gravy.

BOIL 'a bon'd Rump of Beef on a very slow Fire and short Liquid about eight or nine Hours, a Nosegay of Parsley, Chibbol, two Laurel Leafs, a Clove of Garlick, two Shallots, Thyme, four Cloves, half a Nutmeg, Pepper and Salt; when it is done sift the Broth, skim the Fat very well, and serve it with it.

Culotte de Bœuf diversifié.

Rump of Beef diversified.

BOIL a Rump of Beef as the preceding, when half done put to it six whole Onions, as many Turnips, Parsneps and Carrots, cut in what Form you please, scald all the Roots before you put them in the Pot, garnish the Beef with the Roots, and mix some Cullis of the Broth for Sauce; another Time do it with Cabages and Sauages; you may also serve upon it what Ragout you please.

Culotte de Bœuf au Vin de Champagne.

Rump of Beef boiled in white Wine.

Marinade the Beef two Days, first well rubbed with Salt, put it in a Pan with a Pint of Oil, four Cloves of Garlick, fine Spices, two Laurel Leafs, Thyme, Basil, six Cloves; boil it with the Marinade, and a Bottle of white Wine; lift the Broth for Sauce and skim the Fat, add a little Cullis to make it thicker; reduce to a good Consistence.

Culotte de Bœuf à la Royale.

Rump of Beef Court Fashion.

GARNISH your Pot with Slices of Beef, Veal and Ham, then put the Rump boned, with sliced Onions, Carrots, Turnips, Parsneps, few Slices of Lard, Pepper and Salt, soak it about an Hour, then add about a Pint of white Wine, as much Broth, a Nosegay of Parsley, Chibbol, two Cloves of Garlick, four Cloves, half a Nutmeg, simmer it about five or six Hours, take it out and wipe the Fat with a Cloth, serve upon it a Ragout of Sweet Breads, fat Liver, Combs, Mushrooms, Artichoke Bottoms, small Eggs: you'll find the way to make it in the Directions for Ragouts.

Culotte de Bœuf à la Sainte Meneboul.

TIE it well, and boil it to above half in Water and Roots, then braze it in Broth and Salt sufficiently to give Taste, a Nosegay, then put it upon the Dish you intend to serve, make a Batter with three or four Spoonfuls of Cullis, Butter, and six Yolks of Eggs, bathe the Beef with it, and Bread Crums, bake it in the Oven.

Aloyau

Aloyau au demy Sel.

Chump of Beef half salted.

KEEP a Chump of Beef in Salt two Days, then roast it, and serve a Sauce made of Gravy, chopt Capers, Anchovies, Shallots and Parsley.

Filets d'Aloyau de toutes Façons.

Filets of Beef of all Sorts.

CUT a Fillet of Beef out of the Surloin, take out all the Sinews, and lard it thick, put it in a Stew-pan, with a little melted Lard, Parsley, Shallots, Mushrooms, whole Pepper and Salt, simmer it some Time, then put it in a Braise with Slices of Veal, Ham, and Lard, and boil it on a slow Fire, when half done put a Glass of white Wine, when it is done skim the Sauce well from Fat, and sift it, mix a little Cullis, and serve it upon the Fillet, if you would serve it with different Sauces or Ragouts, when it is larded boil it in Broth, a Glass of white Wine, a Nosegay of Parsley, Chibbol, a Clove of Garlic, two Cloves, a Carrot, one Parsnep, small Onions, when it is done, you may serve upon it what Sauce or Ragout you please, you may also lard and dress the Fillet as a Fricandeau: a roasted Fillet may also be dressed, in the same Manner, when cold cut it in thin Slices, and serve it with stewed Cucumbers or any other Garden Stuff, only put the Meat in it a Moment to warm without boiling.

Aloyau au Four.

Surloin baked in the Oven.

ACCORDING to the Bigness of the Piece, take a deep Pan, garnish the Bottom with a few Slices of Lard, put to it a Nosegay of Parsley, Shallots, a Clove of Garlic,

lick, three Heads of Cloves, Pepper and Salt, soak it half an Hour over the Fire, and put to it a Bottle of Rhenish Wine; when ready to boil cover it well, put it in the Oven six or seven Hours, when done sift the Sauce, clean the Fat off, and serve with the Beef.

Aloyau en Ragout.

Small Surloin Ragout.

BRAZE a Bit of Surloin larded with large Slices, in Broth and a Pint of white Wine, a Nosegay of sweet Herbs, Onions and Roots; when done take it out and serve it with Sweet Bread, Ragout, Mushrooms, or other.

Aloyau à la Dauphine.

Surloin Dauphine Fashion.

TAKE a Surloin thoroughly bon'd, make a Hole in the middle large enough to put in it a Salpicon, viz. Stuffing after this Manner, cut in pretty large Bits Pieces of Ham raw, a Fowl bon'd, two scalded Sweet Breads, a Tongue, all minced together, and chopt Parsley, a Garlick Clove, Mushrooms, Salt and Pepper, rasped Lard, Laurel and Thyme, four Yolks of Eggs; put it in the Beef and secure it well, boil it in a Pot near to its Bigness in a little Broth, a Bottle of white Wine, a large Nosegay, three Cloves, a Laurel Leaf, six Tarragon Leafs, three or four Onions, few Roots, finish on a slow Fire; serve upon it a Sauce à l'Espagnole.

Filet d'Aloyau en Crepine.

Fillet of Beef in Cowl.

PARE a Fillet of Beef of all its Sinews, split it Lengthways in different Places, and fill them with a light forced Meat, made of scraped Lard, chopt Mushrooms, Truffles, Shallots, Pepper and Salt, two Yolks of Eggs,

the Juice of half a Lemon, then roll them in Ven Cowl, tie them to a long Skewer to roast them, bathing with Oil and white Wine, when almost done sweat them a little in a Stew-pan, they will yield their Gravy, then take off the Cowl, and serve the Gravy upon it.

Filet d'Aloyau aux fines Herbes.

Fillet of Beef and sweet Herbs.

LARD a Fillet of Beef with large Pieces, let it catch a little in a Stew-pan with Butter, a Glass of white Wine, as much Broth, Salt, and Pepper, simmer on a slow Fire, when three Parts done, sift all the Liquid, skim the Fat, and add to it a good Bit of Butter rolled in Flour, Parsley chopt, Shallots and Mushrooms, four or five Taragon Leafs; put the Fillet in it to finish, and reduce the Sauce to a good Consistence.

Filet d'Aloyau aux Onions en Crêpe.

Fillet of Beef and Onions in Cowl.

SLICE seven or eight Onions, fry them in Butter thoroughly, then add Pepper and Salt, one chopt Anchovy, three Yolks of Eggs, a little Broth, mince a roasted Fillet, and cut the Cowl the Bigness you please, lay a Down of Onions, then Fillet minced, and so on, then roll it, and baste it with Eggs and Bread Crums, bake it in the Oven, serve a good clear Sauce with it.

Filet de Bœuf à l'Intendante.

Fillet of Beef à la Commissary.

MAKE forced Meat with Fowls Liver, rasped Lard, a little Butter, Parsley, Shallots, Mushrooms, three Yolks of Eggs, and fine Spices; cut a Fillet of Beef into two, and flatten it with the Cleaver, lard it through with middling Pieces, then lay the fore'd Meat upon

upon it, and tie it in a Cloth, boil it in Broth, a Glas of white Wine, a Nosegay of Sweet Herbs, when done serve with it a Ragout of Sweet Bread or Truffles, &c.

Filet de Bœuf aux Anchois.

Fillet of Beef and Anchovies.

SOAK five or six Anchovies in Water about two Hours, and split them, and lard the Fillet with them, intermixed with Lard, boil it on a slow Fire with a little Broth, and a Glas of white Wine, one Clove of Garlick, two of Cloves, a Nosegay; when done sift the Sauce, add a Bit of Butter roll'd in Flour, two Spoonfuls of Cream, few small Capers whole; make a Liaison, and serve it upon the Fillet.

Filet de Bœuf à l'Amiral.

Fillet of Beef, Admiral Fashion.

SLICE five or six Onions, and fry them in Butter, then put two Anchovies split in several Pieces, a little rasped Lard, two Yolks of Eggs, a little Salt, and powdered Basil, scald the Fillet of Beef in boiling Water, cut it in different Slices without separating, and between put some of the Stuffing; tie it up in Veal Cowl, and roast it; serve with Cullis, Jelly Broth and Lemon.

Filet de Bœuf Glasse.

Fillet of Beef and Jelly.

MAKE a Jelly with a Knuckle of Veal and Trimmings of Poulteries, boil in Water, skim it well, when done sift the Broth, and put it again on the Fire, with a Glas of white Wine, two Lemon Slices, let it boil, and add two Eggs, Shells and all, reduce it to the Consistence of a Sauce and sift it in a Napkin; lard the Fillet with Lard and Ham, and braze it very tender, let it cool

cool in the Braze; then slice what Quantity you please, and in the Dish you intend; put some of the Jelly over it a little warm, cool it with Ice or in a very cool Place.

Fillets de Bœuf Grillés.

Fillets of Beef Broiled.

CUT Slices of Fillets to what Bigness you think proper, flatten it with the Cleaver, put upon each Slice a good forced Meat, roll them and tie it with Packthread; put them for about an Hour in a Marinade, made of Oil, Parsley, Chibbol, a Clove of Garlick, two Shallots, a Laurel Leaf, Thyme, Pepper, and Salt; then broil the Fillet slowly and serve with Cullis Sauce; one Shallot chopt very fine, Pepper, Salt, and the Juice of half a Lemon.

Filet de Bœuf à la Nivernois.

Fillet of Beef Nivernois Sauce.

MAKE a Marinade with Butter and Flour, half a Glas of Vinegar, two Spoonfuls of Broth, Pepper and Salt, three Cloves, a little Coriander pounded, a Laurel Leaf, Thyme, Basil, two Garlick Cloves, two sliced Onions, make it Milk-warm, put a larded Fillet in it about five Hours, then take it out and put a Slice of Lard upon the unlarded Side; tie it up in Paper, and roast it, serve with it a Sauce à la Nivernoise; see Page 31.

Filet de Bœuf à l'Italienne.

Fillet of Beef Italian Sauce.

LARD a Fillet of Beef one Side, the other stuff with chopt Parsley, Shallots, Thyme, Laurel Powder, Mushrooms, mix it with a little scraped Lard, Pepper and

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and Salt, tie in Paper, and roast it; garnish the un-
jarded Side with Bread Crums, and colour it with a
Salamander; serve an Italian Sauce, which you will
find in Page 21.

Filet de Bœuf à la Gendarme.

Fillet of Beef Gendarme Fashion.

CUT a Fillet in thin large Slices, and Marinade in
Oil, Parsley, Chibbol, a Clove of Garlick, Mush-
rooms, Salt and Pepper, tie it upon small Skewers rolled
in Paper with the Marinade, and roast them; make a
Sauce with a little Cullis, a Glass of white Wine, Pep-
per and Salt, and a few sweet Herbs, first scalded and
finely chopt.

• *Gendarme, Part of the King's Body Guards.*

Poitrine de Bœuf à la Monarque.

Brisket of Beef, Monarch Fashion.

BOIL a fine Brisket of Beef in Broth, and a Pint of
white Wine, a Nosegay of sweet Herbs, two Cloves
of Garlick, four Spice Cloves, Laurel Leaves, Thyme,
Shallots, a quarter of a Nutmeg, Pepper and Salt; when
done, cut a Hole in the Middle large enough to put a
little forced Meat, a Ragout of Pigeons, Sweet Breads,
Coxcombs, fat Liver Mushrooms; cover it over with
forced Meat, put it awhile in the Oven, and when
ready, serve upon it a Sauce pretty thick made with
Cullis, Butter, and four Yolks of Eggs.

Poitrine de Bœuf à la St. Menchoult.

Brisket of Beef Broiled, St. Menchoult.

TIE a Brisket with Packthread, boil it to half in the
common way, then put it in a Braze with Broth,
Pepper and Salt, a Nosegay of Parsley, Shallots, a Clove
of

of Garlick, four Cloves, Thyme, Laurel, Onions, Shalots and Roots; finish the Boiling, put upon the Dish and over it a Sauce as the preceeding, then Bread Crumbs, give it Colour in the Oven, wipe the Dish free of Fat, serve upon it a relishing Sauce.

A Brisket of Beef brazed or boiled in a plain way may be served with any Sauce, Ragout, or stewed Herbs or Roots, such as Conveniency serves.

Tendrons de Bœuf de plusieurs Façons.

Beef Gristle of different Fashions.

CUT Gristles of Beef what Bigness you think proper, scald them a Moment in boiling Water, then braze them with a little Broth, a Glass of white Wine, a Nofegay of Parsley, Chibbol, Laurel Leaves, Thyme, Basil, two Cloves, one of Garlick, whole Pepper and Salt, sliced Onions, and Roots; when done, take the Bottom of the Braze, which you sift in a Sieve, and skim the Fat very clean off, then add to it a Bit of Butter rolled in Flour, a little scalded Charvil finely chopt, add a Lemon Squeeze or a little Vinegar, serve upon the Gristles; when thus brazed, you serve upon it what Ragout you please; also with Cabbage and Sausages, which you braze about an Hour with the Gristles; you may also make them in the Manner of pickled Pork, if you will not smoke them; you may preserve them a long while by simmering them some time in fresh Hog's Lard, then place them close in an Earthen-pan, and pour the Lard upon it enough to cover the Meat; when it is cold cover the Pot, and keep it in a cold Place; you may preserve old Turkeys, Geese, and other Poultryes or Game in the same Manner.

Modern COOKERY Displayed.

Côte ou Carbonade de Bœuf au Four.

A Rib of Beef in the Oven.

TAKE a Rib pretty fleshy, and boil it in a thin Braze, with Broth, a little Salt, few Slices of Onions, and Roots; when it is done, lift the Broth and reduce it to a Glaze, baste the Rib with it all over and let it cool; take a little scraped Lard or Butter, which you mix with chopt Parsley, Shallots, a Trifle of Garlick, Mushrooms, Thyme, Laurel, Basil Powder; put it all upon the Beef and roll it up in Paper, put it in the Oven half an Hour, then take off the Paper, and make a Sauce with Cullis, a little Verjuice or Lemon, and gather all the chopt Herbs which stick to the Paper, and mix with the Sauce, Salt and Pepper.

Côte de Bœuf à la Remoulade.

A Rib of Beef with Mustard or Horse-radish Sauce.

LARD a Rib of Beef with large Pieces, and braze it as the former, when done, take the Fat of the Broth, baste the Meat with it and Bread Crums, broil it slowly, basting it with Butter now and then to keep it from burning; serve it dry with the Sauce in a Boat, See Sauce Remoulade Page 42.

Côte de Bœuf à l'Angloise.

Rib of Beef English Fashion.

FLATTEN a Rib of Beef with the Cleaver, simmer it a few Turns in Hog's Lard, then braze it in the same Lard over a slow Fire, with a Glass of white Wine, as much Broth, all Sorts of Sweet Herbs finely chopt, with Pepper and Salt; when done, skim the Broth, lift it, and make a Liaison with three Yolks of Eggs, and serve it upon the Meat.

Côtes de Bœuf à la Hollandoise.

Ribs of Beef Dutch Fashion.

CUT thin Ribs of Beef, bone them all to a Bit at the thin End, soak them in Butter till they are almost done, let them cool, and take their Gravy, which you mix with forced Meat made of Fillet of Veal, Beef Suet, Charvil, Taragon, Burnet, Garden Cresses, Pepper, Salt, and Nutmeg, three Yolks of Eggs to mix the Farce, wrap up the Beef in the forced Meat, bake it in a Dutch Oven, or the baking Oven; take some of the Gravy mixt with Cullis, Verjuice, or Lemon, Pepper and Salt; serve upon the Meat.

Ribs of Beef braized or plain boiled may be served with all Sorts of Sauces or Ragout, or stewed Garden Roots and Herbs, and Greens broiled like Mutton Chops.

Oreilles de Bœuf.

Beef's Ears.

BEEF's Ears well scalded like Calves, may be made tender in a strong Braze, full of strong Herbs and Spices, and broiled, served with a Cullis Sauce, or relishing: as they are used but seldom, I shall take no further Notice of their dressing.

CHAPITRE SECOND. Du Veau.

CHAPTER SECOND. Of Veal.

GOOD Veal ought to be very white and fat, I shall not take upon me to give the Direction of cutting up Calves, as the French Author does, as I am very sensible that all Sorts of Meat are cut to greater Advantage in England than in France; and the French Butchers are

are even so sensible of it, that I have myself known French Butchers come from Paris on Purpose to attend the cutting of Meat at St. James's Market and others, (for Instruction.)

Tête de Veau à la Bourgeoise.

Calve's Head Family Way.

TRIM the Muzzle off near the Eyes without cutting the Tongue; soak it in several Waters to clean it, then scald it in boiling Water, boil it in Water with a few Onions, two or three Cloves, two Shallots, Salt; when done, drain it, open the Skull, serve it quite hot with Vinegar, Pepper, Salt, chopt Parsley in a Boat.

Tête de Veau Farcie.

Calve's Head Stuffed.

TAKE a Calve's Head scalded with the Skin on, bone it, the rest you may boil as the former; make forced Meat, with Fillet of Veal, Beef Suet, Bread Crums, Milk, Parsley, Thyme, Mushrooms, four Yolks of Eggs, Pepper and Salt; put some of this Preparation in the Head, leave room in the Middle to put a Ragout well seasoned, either of Pigeons, Sweet Breads, or other; cover it over with forced Meat, and make the Form of the Head as near as possible; garnish it with Slices of Lard tied in a Cloth; braze it in Broth, white Wine, sweet Herbs; serve upon it a Spanish or Italian Sauce, or which you think best.

Tête de Veau à la Poivrade.

Calve's Head with a sharp Sauce.

TAKE a scalded Head, bone it as far as the Eyes, boil it like the first, and some pickled Pork, which when done you serve in the same Dish; boil half a Glas of Vinegar, as much Broth, chopt Shallots, whole Chibbol; sift it; add coarse Pepper and Salt, serve upon the Head.

Tête de Veau au Verd-galant.

Calve's Head fried with Parsley.

SOAK it twenty-four Hours, scald it in boiling Water, then boil it in Water and a little Vinegar, Roots, Herbs and Spices, as the former; cut it in Pieces, and roll it in Batter made of Oil and white Wine, Salt and Parsley Leaves; bathe the Head in it, and fry of a good Colour; serve crisp.

Tête de Veau en Crêpine.

Calve's Head in Cowl.

BONE a scalded Calve's Head, boil the rest as common, and the Tongue which you mince, and a raw Fowl, mix with this, chopt Parsley, Chibbol, Mushrooms, Shallots, Pepper, and Salt; make forced Meat with the Brains, six Yolks of hard Eggs, Bread Crums, and Milk; lay some of this forced Meat upon the Calve's Head, then the Fillets as prepared, then roll it in Cowl, and braze it in white Wine, when done take off the Cowl; serve upon it a Sauce au Pontife as you will find in the Sauce Articles, Page 46.

Tête de Veau à la Sauce au Perc frais.

Calves Head with fresh Pork Sauce.

SCALD and bone a Calve's Head, and boil it in Broth, few Slices of Lard; when done take it out and wipe it clean; serve upon this Sauce as you will find in Page 44.

Tête de Veau à la Sainte Menchoult.

Calve's Head St. Menchoult.

BOIL a Calve's Head as à la Bourgeoise; make a forced Meat with the Brains, and roasted Poultry, scraped Lard, Bread Crums, Milk, Parsley, Mushrooms, three Yolks of Eggs, Pepper, and Salt; stuff it in the room of the Brains, and in the Ears; put upon this a thick Sauce made of Cullis, a Bit of Butter, three Yolks of Eggs, then Crums of Bread; bake it in the Oven of a fine Colour; serve with a relishing Sauce.

Tête de Veau Marinée.

Calve's Head Marinaded.

BOIL a Calve's Head about three Parts, then take the Brains, Ears and Tongues, which marinade with Vinegar, Garlick, Shallots, Parsley, Pepper and Salt; dip it in Batter and fry it; serve with fried Parsley.

Oreilles de Veau Frites.

Calve's Ears Fried.

BRAZE the Ears in a strong Braze to make them tender; dip them in Batter and serve them fried with fried Parsley; you may also stuff them with good forced Meat.

Oreilles de Veau en Menus droits.

Calve's Ears Shreded,

BRAZE the Ears, then cut them in Fillets, (it is the Cutting that gives the Name;) serve with a Sauce Robert as you will find amongst Sauce Articles.

Oreilles de Veau au Gratin.

See the Explanation of Gratin, Page 56. in Beef's Tongue,

THE Ears brazed are done the same Way as all former Directions for Gratin,

Oreilles de Veau au Pontife.

Calve's Ears Pontiff Sauce.

BRAZE the Ears very white and tender, then take them out and wipe them very dry; serve upon a Sauce au Pontife, Page 46.

Oreilles de Veau à la Martine.

Calve's Ears House-wife Fashion.

MAKE a Sauce with a little Jelly Broth, as much white Wine, a Bit of Butter, chopt Parsley, Shalots, Pepper and Salt, boil it to a pretty thick Consistence, when ready squeeze half a Seville Orange and few Bits in it; serve upon brazed Ears.

Panache de Veau.

Calve's Ears broiled.

CUT the Ears in two and boil tender in Broth, a Nofegay of sweet Herbs, Thyme, Laurel, Cloves, a Bit of Butter, when done baste them with Fat and Bread

Bread Crums; broil of a fine Colour, serve with a Sauce à la Nivernoise; which you will find, Page 31.

Oreille de Veau au Fromage.

Calve's Ears and Cheese.

THE Ears being brazed, soak them in melted Butter, Bread Crums and rasped Parmesan; put them in the Oven to take a good Colour; make a little forced Meat with rasped Cheese, Bread Crums, three Yolks of Eggs; lay on the Dish you intend to serve; let it catch a little on a very slow Fire, lay the Ears upon it and good clear Cullis for Sauce.

Oreilles de Veau à l'Italienne.

Calves Ears Italian Sauce.

BRAZE the Ears in a strong white Braze with Spices and few Lemon Slices, wipe them dry and serve upon the Italian Sauce, which you will find Page 32.

Oreilles de Veau à la Sainte Meneboul.

THE Ears brazed as before, bathe in a good thick Batter and Bread Crums, broil slowly, basting with a little Butter; serve with a Sauce Remoulade in a Sauce Boat, which you will find Page 42.

Cervelles de Veau à la Crème.

Calve's Brains Cream Sauce.

SOAK and scald the Brains, then boil them in Broth, two Slices of Lemon, sweet Herbs, a Clove of Garlic, two Spice Cloves, cover with thin Slices of Lard; when done wipe them dry, serve upon a Sauce à la Bechamel, as in Page 42.

Cervelles de Veau aux petits Onions.
Calve's Brains and small Onions.

SCALD as many small Onions as you think proper, braze them with the Brains in good Broth, few Slices of Lard, a Glass of white Wine, Pepper and Salt, a Nosegay of sweet Herbs; then drain the Brains and Onions; garnish the Dish with the Onions, serve upon it Sauce Ravigotte or which you please.

Cervelles de Veau aux Ecrevisses.
Calve's Brains and Craw-Fish.

PREPARE the Brains as the former, make a Craw-fish Cullis as in Page 7; boil the Tails in Broth and white Wine; garnish the Dish with the Tails, and serve the Cullis upon the Brains.

Cervelles de Veau au Soleil.
Calve's Brains fried crisp.

CUT the Brains in four Pieces, braze them about half an Hour in white Wine, two Slices of Lemon, Pepper and Salt, Thyme, Laurel, Cloves, Parsley and Shalots, then drain them and soak in Batter made of Flour, a little Oil and white Wine, and fry of a fine Colour, you may equally bathe them in Eggs and Bread Crums to broil. *Soleil*, meaning as bright as the Sun.

Cervelles de Veau à la Gasconne.

Calve's Brains Gascon Fashion.

MAKE a Sauce with a Bit of Butter, Bread Crums, a Clove of Garlick, Parsley, Chibbole, a Glass of white Wine, as much Broth, Pepper and Salt, reduce to a Sauce Consistence and serve upon brazed Brains.

Cervelles

Cervelles de Veau au Reveil.

Calve's Brains Mustard Sauce.

THE Brains braized as the former, make a Batter with Cullis, Butter and Mustard, bathe the Brains in it, and Bread Crums and Cheese; give them Colour in the Oven or with a Salamander, serve upon Cullis and Mustard. The Meaning of *Reveil*, is to quicken the Palate, &c. &c.

Cervelles de Veau à différentes Sauces.

Brains of different Fashion and Sauces.

BRAINS braized in Broth and Wine as directed, may be used with what Sauce or Ragout most convenient, such as fat Liver, Pigeons, Sausages, Onions, Capers, fried Bread, &c. &c.

Yeux de Veau de différentes Façons.

Calve's Eyes of different Fashions.

WHEN done like the Brains, you may either fry or broil them; making the same Preparation, they may serve in Matelots or Turine, or by themselves with any Sauce.

Langue de Veau.

Calve's Tongue, (see Beef's Tongue.)

CALVE's are dressed after the same Manner, allowing for the Difference of Time in boiling or baking.

Fraises de Veau au Naturel.

Calve's Caldron in a plain Way.

SOAK it well and scald it, then boil it in Water with a Bit of Butter, Flour, Pepper and Salt, a Nofegay of

of sweet Herbs, two Cloves, Thyme, Laurel, two Onions; serve it with a sharp Sauce.

Fraise de Veau au Soleil.

Caldron fried of a fine clear Colour.

BOIL it as before, then cut it in Pieces, marinate an Hour or two in Vinegar and Broth, Pepper, and Salt, Cloves, sliced Onions, then drain it, and fry with a good thick Batter of a fine clear Brown.

Fraise de Veau à la Provençale.

Caldron Provence Fashion.

THE Caldron being boiled, as the former, cut it in Fillets, and make a Sauce with Butter, chopt Mushrooms, a little Garlick, a Glas of white Wine, Broth, a little Oil, Pepper and Salt; reduce to a Sauce; put the Caldron in it a Moment and add a good Squeeze of Lemon.

Crepinettes de Fraises de Veau.

Caldron dressed Olive Fashion.

MAKE a light forced Meat and roll it in Cow as all former Directions, put it in the Oven to take Colour, and serve with a good relishing Sauce.

Baignets de Fraises de Veau.

Caldron fried, small Fritters.

BOIL the same Way then cut it in Pieces, marinate about an Hour in Oil, Butter, Pepper and Salt, chopt Parsley, Shallots; make the Herbs stick to it, dip in Batter and fry very crisp.

Fraises de Veau en Crepine.

Caldron in Veal Cowl.

THIS is done with forced Meat as the Crepinettes, only larger Size; serve with *It Sauce Italienne*.

Tourtes aux Zephirs de Fraise de Veau.

Calve's Caldron Pie.

MAKE a good Puffpalte Pie, bake it by itself, make a Ragout with the Caldron (first well boiled) with Mushrooms, Parsley, Shallots, a Garlick, Cloves, a Glas of white Wine and Cullis; reduce to a good Consistence, then put the Caldron cut in Slices, skim the Fat very clean, add Pepper and Salt, a good Lemon Squeeze, serve in the Pie.

Foye de Veau à la hâte.

Calve's Liver in a hurry.

CUT it in thin Slices, then fry it in Butter with Pepper and Salt, chopt Shallots, when done add a Spoonful of Vinegar.

Foye de Veau à la Rocambole.

Calve's Liver with green Shallots or Chibbol.

CHOP green Shallots and Mushrooms, cut the Liver in thin Slices, put it together in a Stew-pan with a Bit of Butter rolled in Flour, a Glas of white Wine, boil half an Hour, reduce the Sauce; add Pepper, Salt, and Vinegar; if you would have it white, make a Liaison of Yolks of Eggs and Cream, Verjuice or Lemon; this is called à la Poulette, when white.

N. B. The Rocambole is much the same relishing Herb as those mentioned, but not so much cultivated in England.

Foye

*Foye de Veau à la Broche.*Roasted (*la Broche*) the Spit.

LARD the Liver with pretty large Pieces rolled in fine Spices, roast it and serve a Sauce Piquante, viz. relishing, sharp.

Foye de Veau en Hâtereaux.

Calve's Liver Haslets.

CUT it in pretty large Pieces, marinade with Butter, Pepper and Salt, sweet Herbs chopt; leave it some Time over a very slow Fire, then roll several Pieces in Veal Cowl with as much Sauce as possible, tie it upon an Hatelet, viz. large Skewer, thin Slices of Lard round, and roast them; serve with it relishing Sauce, as l'Aspic, Nivernoise, or other.

Foye de Veau à la Braise.

Calve's Liver Brazed.

LARD the Liver with large Lardons, braze it in a Stew-pan much the same Bigness, with few Slices of Lard, sweet Herbs, Laurel, Onions, Roots, a Jill of white Wine; boil it about an Hour, serve a relishing Sauce, or reduce its own Sauce if not too much salted; skim the Fat, sift it; add a little Butter and Flour, scalded chopt Parsley, Vinegar or Lemon.

Crepinettes de Foye de Veau or *Veau en Crepine*, only differ in Size and are done as all former Directions; which to avoid Repetitions I shall pass over.

Saucisses

Modern COOKERY Displayed.

Saucisses de Foie de Veau.

Calves Liver Sausages.

THEY are made after the same Manner as Pork's, of other; the Meat used gives the Name.

Reignons de Veau de plusieurs Façons.

Veal Kidney of different Fashions.

MIX sliced Onions and minced Kidney, fry it in Butter, then add a little Broth, a Spoonful of white Wine, Pepper and Salt; and serve with a Liaison of three Yolks of Eggs and Cream; if you would have it brown, instead of Eggs and Cream, Cullis Sauce; you may also serve them broiled with a relishing Sauce: roasted Kidnies serve to make Omelets to serve upon roasted Bread, and are very good to mix with most Sorts of forced Meat.

Pieds de Veau de plusieurs Façons.

Calve's Feet of different Fashions.

CALVE'S Feet in a plain Way are boiled like the Caldron, and eat with a sharp Sauce; when plain boiled, you make them à la Poulette, viz. a white Fricassée (also en *Ménus droits*, viz. cut in small Shreds) also fried, split them in two and take out the large Bones; soak in Marinade, then in Batter to fry or broil.

Pieds de Veau Farcis.

Calve's Feet with Forced Meat.

BONE them quite, and fill them with forced Meat made of whatever you please; tie them in Slices of Lard with Packthread, boil them in Broth and white Wine,

Wine, Sweet Herbs, Cloves, Roots, Onions, boil slowly, and serve with what Sauce you please.

Pied de Veau au Citron.

Calve's Feet Lemon Sauce.

TAKE Calve's Feet plain boiled, put them in a Stew-pan with a little Oil, half a Lemon, sliced and peeled; as much Broth and Cullis as will simmer on a slow Fire about half an Hour; take them out and wipe them dry; sift the Sauce, skim it well, add a Bit of Butter and Flour, a little Cullis, a pounded Anchovy, half a Lemon squeezed.

Ris de Veau de plusieurs Façons.

Sweet Breads of different Fashions.

SWEET Breads are very useful in many Dishes; as in Pies, Ragout, and Fricassee, and to use alone, either fried, roasted or broiled; they must be soaked in warm Water an Hour or two, then scalded in boiling Water, about a Quarter of an Hour or more; which the Butchers call Setting, to keep longer.

Ris de Veau à la Duchesse.

Calve's Sweet Bread à la Dutchess.

SCALD it, and lard with fine Lard, put in the Middle a little Farce called Salpicon, made with Mushrooms, Truffles, fat Liver; sew it, boil it in good Veal Broth, and reduce the Sauce to a Glaze; serve with a Wine Sauce, Orange, or others.

Ris de Veau au Pontife.

Sweet Breads Pontiff Sauce.

BRAZE them in the former Manner, wipe them clean from Fat, and serve with Sauce au Pontife; as you will find in the Directions of Sauces, Page 46.

Ris de Veau en Hérifson.

Sweet Breads as Hedge-hogs.

SCALD the Sweet Breads, and lard them with Ham and Truffles cut in small *Lardons*, and fried a short Time in Butter; let the *Lardons* stick out a little to make the Appearance of Bristle, simmer them in the same Butter with Broth and a Glass of white Wine, very little Salt and Pepper; when done skim and sift the Sauce, add a little Cullis and serve upon them; you may also with any other Sauce: as Sweet Breads are of an insipid Taste of themselves, observe as a general Rule, to serve a sharp relishing Sauce with them, either Cullis Sauce, Fricassee, fried, broiled, called en *Hâtelé*, or *Fines Herbes*, viz. Sweet Herbs, as they are nothing of themselves; the Sauces being diversified, give the Name: all Cooks take that Licence, as the Dish is rather insipid, call them Sweet Breads à la what you please; the principal, braze them tender and white.

Rissolle à la Choisy.

Fried Forced Meat.

N. B. Rissolles are made of any Sorts of Meat following the same Direction.

BOIL a Bit of Udder in Broth, Parsley, Shallots, Roots, Pepper and Salt, when done let it cool and cut it in thin Slices; put a good Poultry forced Meat, in one or two Bits, roll it in Whites of Eggs, dip them in

in good Batter, and Bread Crums if you like, fry of a good clear Brown; you may also broil them, bathing with Eggs, Bread Crums, and Butter.

Queues de Veau aux Choux.

Calve's Tails and Cabbages.

SCALD Calve's Tails and pickled Pork, and scald also a good Savoy, about half an Hour, take it out and press the Water out of it; cut it in Quarters, tie it and braze it all together in Broth, Slices of Lard, Spices and Herbs, as all other Brazes; when done take them out and clean all free from Fat; serve upon it good thick Cullis, if you would have the Cabbage as *Sowcrout*, add Vinegar.

Queues de Veau diversifiées.

Calve's Tails of different Fashions.

ALWAYS scald them first; if you would serve them in Fricandeaux, lard them and braze as the former; if without larding, serve them with different Sauces or Ragout, fried or broiled, with any Sharp Sauce in a Boat.

For Brevity's Sake I shall avoid giving a Repetition of *Queues de Veau au Gratin*, and *Farcies*, as the Direction is already given in different Places; all those Sorts of insignificant Things are to be brazed in white Brazes, which are called so by putting Slices of Lemon in; as it has the Power of making the brazed Meat very white, at the same Time that it gives it a Sharpness required in all insipid Meat, but very little of it to be used wherein the Braze is to serve for Sauce, which well skimmed and sifted.

Amourettes

Amourettes de plusieurs Façons.

Lamb's Fry, and others of different Fashions.

LAMB's Fry must be scalded a Moment, then soaked in Vinegar, Pepper and Salt, Parsley, Shallots, leave it in this Marinade about an Hour, then dip it in a thick Batter and fry it of a good Colour, and fried Parsley with it.

If you would have them Ragout, put them in a light Braze, with small Onions, thin Slices of Lard, sweet Herbs, half a Laurel Leaf, Thyme, a Glass of white Wine, as much Broth, Pepper and Salt, serve what Sauce you think proper, with fried Bread round the Dish.

If you would have them Fricassee, take the Marrow out of the small Bladders (when scalded,) prepare a Cream after this Manner, take a little Flour, and Egg, a Chestnut pounded, rasped Lemon, Sugar and Cream, make small Paper Cases, and put the Fry in them, put them a Moment in the Oven; boil the Cream a Moment before you fill the Bladders with it, and baste them over with Eggs and Cream: you may also make Fries with Guts of Turkey, and of Suckling Pigs, filling the Guts with this Sort of Cream, or in the Manner of white Pudding; boil them in Broth and thin Slices of Lard, and serve with a Sauce à la Reine, Page 48.

Tendrons de Veau au petit Pois.

Veal Gristles and green Peas.

CUT the Gristles of a Breast of Veal in Pieces, scald them; and if you would have them very white, boil them in Broth, few Slices of Lard, half a Lemon sliced, Pepper and Salt, a Nosegay of sweet Herbs;

when done wipe them clean and serve the Peas stewed upon; you may also when the Meat is half done, take it out of the Braze and put it in a Stew-pan with the Peas, a Bit of Butter, Parsley, a little Winter Savory, a Head of Clovè, a Slice of Ham, few Cabbage, Lettices; add a little Cullis and Flour, reduce the Sauce pretty thick; salt only the Moment you are ready to serve.

Tendrons de Veau Printaniers.

Veal Gristles Spring Sauce; from the Green Colour.

PREPARE the Gristles as the former, then take them out of the Braze, and put them in a Stew-pan with a good Bit of Butter, Parsley, two Cloves, a Laurel Leaf, few Shallots and Thyme; let them catch a little, then add a Glas of white Wine, as much Broth, Pepper and Salt; then make a Liaison in this Manner, scald a Handful of green Wheat about a quarter of an Hour, squeeze the Water out and pound it to take about a Glas of Juice, sift the Sauce and mix this Juice with it, reduce to a Sauce.

Tendrons de Veau Frits.

Veal Gristles Fried.

SCALD the Gristles, then boil them in a little Broth, a Glas of white Wine, a Nosegay of Parsley, green Shallots, Thyme, a Laurel Leaf, two Cloves, one Clove of Garlick, Pepper and Salt; boil on a slow Fire; when done, take out the Nosegay, reduce the Sauce to make it stick to the Meat; then dip it in Batter, and Bread Crums, fry it of a good Colour; serve either dry, or with a clear Sauce.

Tendrons

Tendrons de Veau à la Poularde.

Veal Gristles Fricassee.

SCALD them first, then put them in a Stew-pan with a Slice of Ham, Mushrooms, a Bit of Butter, Parsley, Chibbol, two Cloves; let it catch, then add a Glass of white Wine and Broth; reduce the Sauce, skim it well and make a Liaison with three Yolks of Eggs and Cream; you may add a Lemon Squeeze.

Tendrons de Veau au Legumes.

Gristles with any Sorts of Greens.

WHEN well scalded, braze them in Broth, and Slices of Lard, few Slices of Lemon, Pepper and Salt, a Nosegay of sweet Herbs; when done slowly, wipe the Fat and serve with stewed Greens, or what Sauce you please.

Tendrons de Veau en Fricandeau.

Gristle or Breast of Veal larded Fricandeau.

TAKE off the Skin cleanly, leave the Breast whole, scald it some Time in boiling Water, then lard it and put it in a Stew-pan with few Slices of Veal Fillet, and Ham; a Nosegay of Parsley, Shallots, two Cloves, a little Basil, Broth and a little Pepper; boil on a slow Fire, when done, sift and skim the Sauce, reduce it to a Glaze, and spread it upon the larded Side with clean Feathers, then put a little Cullis and Broth to gather the Remains of the Glaze, and sift it over the Meat; you may serve it with stewed Greens, either Sorrel, Lettices, Endives, &c. &c.

Poitrine de Veau a l'Italienne.

Breast of Veal Italian Fashion:

SCALD it as usual, then boil over a stewing Fire with a Pint of white Wine, a good Spoonful of Oil, as much Broth, two Slices of Lemon, Pepper, Salt, a Nosegay of sweet Herbs, two Spice Cloves, one of Garlic, a little Basil; when done wipe the Fat clean off, take the Skin off the Gristles; serve with Italian Sauce, which you will find amongst the Sauces, Vol. I. Page 32.

Poitrine de Veau Frite.

Breast of Veal Fried.

IT is prepared the same Way as the Gristle, only leave the upper Skin; when it is fried with Bread Crums, and served with Parsley, it is commonly called au Basilic; you may equally broil it and serve with a relishing Sauce: See Sauces.

Poitrine de Veau en Surprise.

Breast of Veal Masked, or Wonder, &c.

MAKE a good forced Meat with Fillet of Veal, Beef Suet, Bread, Milk, Chibbol, Mushrooms, all fine chopt, and four Yolks of Eggs; the Breast first brazed, make a Circle round it with the forced Meat, and in the Middle a good Ragout short Sauce; cover it over with the forced Meat, bathe it with Yolks of Eggs, and Bread Crums, bake it in the Oven; when done of a fine Colour, wipe the Fat out of the Dish, and serve a good Sauce upon it.

Observe to trim either Breasts or Necks properly, when dressed whole; this is best judged by the Size of the Dishes.

Oreilles

Oreilles de Veau Farcies à la Quenelles.

Calve's Ears Stuffed.

BRAZE the Ears white, and stuff them with the forced Meat of Quenelles as it is explained for the Quenelles de Poularde, viz. *Fowl*, dip the Ears in thick Batter, to fry. See in Fowl Articles for this Forced Meat.

Poitrine de Veau Marinée.

Breast of Veal Marinaded.

CUT a Breast of Veal in Pieces, boil it in Broth to three Parts; then marinade about an Hour with two Spoonfuls of Vinegar, a little of its own Broth, Pepper and Salt, two Cloves of Garlick, four of Spices, sliced Onions, Thyme, Laurel; then drain it and fry of a good Colour, with Parsley.

Poitrine de Veau Farcie en Ragout.

Breast of Veal stuffed Ragout.

STUFF a Breast of Veal with good forced Meat, between the Skin and Gristle, fasten it well that the Stuffing cannot get out; boil it in Broth, a Glass of white Wine, a Nosegay, Pepper and Salt; when done, wipe it, and serve upon it a good Ragout made of Sweet Breads, Mushrooms, Palates, Coxcomb, Truffles, or other; you will find the Way to make it in the Articles for Ragout: Vol. II. See Ragout Articles.

Poitrine de Veau au Court Bouillon.

Breast of Veal in its own Sauce.

PUT a whole Breast of Veal in a Stew-pan of its own Length; with a little Broth, a good Glass of white Wine, a Nosegay of sweet Herbs, few Mushrooms, few

Coriander tied in a Bag, few sliced Roots, Onions, Pepper and Salt; sift and skim the Sauce and serve it upon the Meat.

Poitrine de Veau au Pontife.

Breast of Veal Pontiff Sauce.

STUFF it as the former, and lard it, tie it up in Paper and roast it; serve with Sauce Pontife: See Sauces, Page 46.

Poitrine de Veau en Crepine.

Breast of Veal in Cowl.

BRAZE it to about half done, then cut the Skin off the Gristly Part, make some small Incision with a Knife wherein to stick some sliced Truffles, or Mushrooms, or both, with pickled Girkins, and Roots of other Colours ready boiled; intermix all properly, throw a little Salt over, and wrap it up in Cowl and Paper; finish it by roasting, then strip it, and serve with what Sauce or Ragout you think proper.

Poitrine de Veau à la Romaine.

Breast of Veal Roman Fashion.

IT is half brazed, and marinaded whole, as the Gristles marinaded; and bathed with Yolks of Eggs, and Bread Crums, to fry or broil of a good Colour; serve dry, or with a Sauce, or fried Parsley.

Cotelettes de Veau à la Mariée.

Veal Cutlets Bride Fashion.

CUT a Neck of Veal in Cutlets; when well scalded upon the Fire, put them in a Stew-pan with half a Glass of Oil, two Laurel Leaves, a Slice of Ham, Pepper and Salt; simmer it about half an Hour, then add a Glass of white Wine, as much Cullis, few chopped Truffles,

Truffles, finish on a slow Fire; when done take out the Cutlets, let them drain; take the Ham and Laurel Leaves out of the Sauce, skim it well, and add a Bit of Butter and Flour, with a little scalded chopt Charvil; when ready, a good Lemon Squeeze.

Cotelettes de Veau Grillées.

Veal Cutlets Broiled.

CUT the Cutlets pretty thick, and dip them in good Oil with chopt Parsley, Shallots, Pepper and Salt; make the Herbs stick to it, and Bread Crums or none; broil slowly and serve Cullis and Verjuice, or Lemon, or any clear Sauce, as you shall think proper.

Cotelettes de Veau en Ragout.

Veal Cutlets Ragout.

THEY are braized, and served in the same Manner as the Breast, with the same Sort of Ragouts, or any you shall think proper: See Ragout, Vol. II.

Cotelettes de Veau en Papillottes.

Veal Cutlets in Paper.

CHOP all Sorts of sweet Herbs, Pepper and Salt, mixt with a little Oil; cover the Cutlets with it, wrap them in Paper, rubbed over with Butter; boil slowly, serve with or without Sauce.

Cotelettes de Veau Marinées.

Veal Cutlets Marinaded.

VEAL Cutlets marinaded are done as all former Directions for Marinade, or as the Breast of Veal marinaded; and served with any Sauce.

Cotelettes de Veau Composées.

Veal Cutlets Composed or Shammed.

TAKE the Remainder of a roasted Neck of Veal, make a forced Meat with it, and Bread Crums, Suet or rasped Lard, sweet Herbs, Mushrooms, four Yolks of Eggs, Pepper and Salt; make this in the Form of Cutlets, in the Middle leave a Cavity to put in it the Remains, or a fresh made Ragout, as Truffles, Coxcomb, Sweet Breads, &c. Stick one Rib to each prepared Cutlet; garnish with Bread Crums, bathed with Eggs; put them in a deep Pan in the Oven to take a good Colour, or fry them; serve with a good relishing or clear Sauce.

Cotelettes de Veau en Fricandeau.

Veal Cutlets Fricandeau, viz. Glazed.

AS this Dish is of such old Practice, every Body the least acquainted with Cookery, knows how to do it, either with Cutlets or Fillet; it is done as all other Directions, and may be served with Ragout or stewed Herbs; Sorrel is the most used, although Endives, Lettuces and Sellery are also very good.

Cotelettes de Veau aux Fines Herbes.

Veal Cutlets and Sweet Herbs.

CHOP all Sorts of sweet Herbs, Mushrooms, a little Winter Savory, Shallots, Pepper and Salt, a Spoonful of Oil or Butter; dip the Veal in it, and reduce the Sauce to make it stick, then bathe with Eggs and Bread Crums; bake in the Oven, add a Glass of white Wine, a little Cullis to the Sauce, skim it well and serve with the Cutlets.

Cotelette

Cotelettes de Veau aux petits Pois.

Veal Cutlets and Green Peas.

THIS is done after the same Manner as the Gristles or whole Breast.

Cotelettes de Veau au Cruchon.

Veal Cutlets in Crust.

CUT your Cutlets properly, and make a Marinade with melted Lard or Butter, Mushrooms, Shallots, half a Clove of Garlick, Pepper and Salt; simmer in this about an Hour, then wrap them in Puff Paste with all the Seasoning; put them in a deep Dish, baste with Yolks of Eggs, make a Hole in the Middle to pour a good clear Sauce in it when ready to serve.

Cotelettes de Veau à la Poêle.

Veal Cutlets half Fried.

FRY the Cutlets to about half done in Oil, Butter, or Lard, all Sorts of sweet Herbs finely chopt, Pepper and Salt; then put them in a Stew-pan with few Slices of Veal and Ham, and all their Sauce; cover them with Slices of Lard, simmer on a slow Fire, when almost done add a Glass of white Wine, then sift the Sauce; add some good Cullis, reduce it pretty thick, serve upon the Cutlets.

Cotelettes de Veau à l'Italienne.

Veal Cutlets Italian Sauce. See Breast, Page 100.

Cotelettes de Veau en Crepine.

Veal Cutlets in Cowl. See as before.

Cotelettes

Côtelettes de Veau Diversifiées.

Veal Cutlets of different Manners.

BRAZE Veal Cutlets in a slight Braze, thin Slices of Lard, Slices of Lemon peeled, a little Broth, a sweet Herbs Nosegay, two Cloves, one of Garlick, a little Basil; when finished white and tender, serve with what Sauce you think proper: you may do them with Parmesan Cheese or small Onions, or any thing else.

Carré de Veau Glassé ou Piqué à la Broche.

Neck of Veal Glazed, Larded or Roasted.

BONE a Neck of Veal three Parts of the Ribs, if you would glaze it scald and stew it as *Fricandeau*; if you would have it roasted, do not scald it, lard it and roast in Paper; serve with what Sauce you please.

*Carré de Veau à la Servante.**

Neck of Veal Stewed.

LARD it with large Pieces, rolled in Pepper and Salt, Shallots, and fine Spices, braze it with Slices of Lard, sliced Roots, and Onions, a Laurel Leaf, few Drops of Brandy; skim and sift the Sauce, and serve up on the Meat.

* All Dishes under this Denomination are meant as common Dressing; *La Servante*, the Maid; which is supposed not to be a professed Cook; the same for those called *au Court-Bouillon* or *Grain Sel*, meaning plain Dishes.

Carré de Veau à la Poivrade.

Neck of Veal and Sharp Sauce.

MAKE a Marinade with Butter and Flour, which you put on a Sand Fire with sliced Onions and
Roots,

Roots, a little Coriander Seed, one Clove of Garlick, two of Spices, Thyme, Laurel, Basil, Pepper and Salt; put in it a larded Neck of Veal, leave it in it about two Hours, then roast it and serve with a Sauce Poivrade, as you will find in Sauce Articles, Page 43.

Carré de Veau au Monarque.

Neck of Veal Monarch Fashion.

CUT the Fillet of a Neck of Veal, and with it make a good forced Meat with Cows Udder, Lard or Suet, Bread Crums soaked in Milk or Cream, Pepper and Salt, chopt Parsley, Shallots, Mushrooms, four Yolks of Eggs; boil the Remainder of the Neck in the common Pot half an Hour, then take it out, and where you have cut the Meat fill it with this forced Meat, upon this, Slices of Fat, Liver, Truffles; cover it over with forced Meat, bathe it with Yolks of Eggs, Bread Crums, a little Butter over it; put it awhile in the Oven; serve with it a Spanish Sauce or any other as you please.

Carré de Veau en Crepine.

Neck of Veal in Cowl.

IT is done the same as the Cutlets, the Difference only to do it whole.

Carré de Veau en Surprise.

Neck of Veal Stuffed.

IT is braized and done the same as the Breast, the Meat cut out and stuffed with forced Meat, finished in the Oven, and served with a clear Sauce.

Cuisseau

Cuisseau de Veau aux Epinards.

Leg or Knuckle of Veal and Spinage.

IT is larded and brazed with all Sorts of Roots and Spices, as usual; and served upon stewed Spinage: it is the Garden Stuff that gives it the Name.

Cuisseau de Veau à la Crème.

Leg of Veal white Sauce.

LARD a Leg of Veal with large Lardons, then let it soak about twelve Hours in Marinade after this Manner, a Bit of Butter and Flour, about a Quart of Milk, two Lemons sliced and peeled, six Spice Cloves, six Shallots, Cloves, three Laurel Leaves, Thyme, Parsley, two Cloves of Garlick, six Onions, Pepper and Salt; warm the Marinade and put it in a Pot, much to the Bigness of the Veal; wipe it dry before spitting, and cover with Slices of Lard, and two or three Sheets of Paper, roast it, and serve with a Sauce Poivrade, Page 34, or a Cream Sauce, made with a Bit of Butter and Flour, a chopt Anchovy, two green Shallots, brazed and chopt Parsley, grated Nutmeg, Pepper and Salt; as much Cream as necessary.

Cuisseau de Veau à la Daube.

Leg of Veal Doved or à la Mode.

IT is brazed with all Sorts of Roots and Spices; reduce the Sauce to a Jelly, and serve it with it either hot or cold.

Quartier de Veau au Chevreuil.

Leg of Veal cut Venison Fashion.

IT is larded and marinaded as the former, only adding Vinegar and Coriander, soaked as long and roasted; serve with a Sauce Piquante, viz. relishing.

Quartier de Veau au Caramel.

The Same cut as above, Glazed.

IT is larded and brazed tender, the Sauce skimmed and sifted; reduce the Sauce to a Glaze as Fricandeau; serve with a sharp Sauce or stewed Greens.

Epaule de Veau.

Shoulder of Veal.

IT may be dressed in every Respect and Fashion, as the Leg; I shall only give the different Names, to avoid Repetitions, which are à la Poivrade, à L'Allemande, au Naturel, &c. &c.

Blanquette de Veau.

Roasted Veal with white Sauce.

A Dish well known to all House-wives.

Grenadins de Veau aux Anchois.

Small Fricandeaus Anchovy Sauce.

GRENADINS differ only in Size from what is commonly called Fricandeaux, being cut smaller, larded and brazed white or brown; mix a Glass of white Wine and Cullis with their own Sauce, and add one or two pounded Anchovies; skim and sift the Sauce, or with Greens.

Rissolettes

*Rissolletes de Veau.**Veal Collop.*

CUT thin Slices of Fillet of Veal, put them in a Dish or Stew-pan with Oil or Butter, Pepper and Salt, some sweet Herbs chopt, make forced Meat, let it catch a little; make a Liaison with Flour and Butter for brown, or Eggs and Cream for white Sauce: you may also broil them, and serve with Cullis and a good Lemon Squeeze or Vinegar, and sweet Herbs finely chopped.

*Paupiettes de Veau.**Veal Olivès.*

MAKE a good forced Meat of Poulteries or any other, cut thin Slices of Fillet of Veal, and roll forced Meat in it, to what Bigness you think proper, tie them well and boil slowly with a Glass of white Wine and Cullis, a Nosegay of sweet Herbs, two Cloves, few Shallots; when done skim and lift the Sauce, to serve upon it; if you would have them roasted, lard the Veal, or cover them with thin Slices of Lard: you may also broil them, bathing with Eggs and Bread Crums, serve with what Sauce you think proper: you may make Olivès of what Sorts of Meat you please, after the same Manner, for Variety's Sake; and serve with different Sauces: when roasted like Haslets, the French Name is (*en Hatereaux*) viz. on small Skewers.

*Brezolles de Veau.**Veal Brazed, a different Collop.*

CUT thin Slices of Fillet of Veal, put two or three Slices of Ham in the Bottom of your Stew-pan, then a Down of Slices of Veal, Pepper and Salt, chopt Parsley,

Parsley, Mushrooms, Shallots, Truffles, a Spoonful of good Oil, Butter or Lard; lay the same three or four Times over, and cover it with Slices of Lard, braze slowly; when done, take the Lard and Ham out of the Sauce, skim and sift it; add a little Cullis, a good Lemon Squeeze, and serve upon the Brezolles.

You may also let them marinade in the Sauce about an Hour before cold; then put them in a Stew-pan singly, and boil or rather fry on a fierce Fire to take Colour, turning of either Side; take them out and put a little Cullis and a Glass of white Wine in the same Stew-pan, serve hot upon the Brezolles.

Poupeton.

Meat-Pudding.

MAKE forced Meat with Veal, Suet, Bread, Milk or Cream, Parsley, Shallots, Mushrooms, Yolks of Eggs, Pepper and Salt; garnish the Bottom of your Stew-pan with Slices of Lard (the Pan to be much of the same Bigness of the Quantity you propose,) put three Parts of your forced Meat round with a Hole in the Middle, to put in it a Ragout of Pigeons or any other; cover it with the Remainder, and bake it in the Oven; when done turn it over gently, wipe the Fat, and cut a small Hole to pour a good Sauce in it made of Cullis, Lemon Juice, &c. cover the Hole again; the Ragout you put in it gives it the Name.

Marbrée.

Marbled, Coloured, &c.

TAKE half a Dozen of Pigs Ears, as many Calves Ears and Feet boned, twelve Palates, Beef or Calves; scald all together for about half an Hour in boiling Water; then braze with thin Broth, two Pound of Ham, a Nosegay of all Sorts of sweet Herbs, six or eight

eight Shallots, four Cloves of Garlick, three Laurel Leaves, Thyme and Basil, six Cloves, half a Nutmeg, Onions, Carrots, and Parsneps; when done, let them cool, and cut all in small Pieces with the Flesh of two roasted Fowls also minced, a Handful of sweet Almonds, as much Pistachio Nuts, green Shallots, mix it altogether in a Stew-pan with a deal of chopt Parsley, a Bottle of white Wine, some melted Hogs-Lard, the Juice of four Lemons, all Sorts of fine Spices; boil all together until the Sauce is quite reduced; let it cool again, then take a Stew-pan the Bigness you would have the Cake; rub it all over with Butter, and garnish it all over with Wafers of different Colours, cut and disposed according to Fancy; then fill it with the Meat well intermixed; take care that the Meat is still warm, put it in a cool Place to settle; when you want to use it, only dip the Stew-pan in warm Water to turn it over in the Dish upon a Napkin; you may also garnish it with Slices of boiled Truffles, Pickles or any Colour you please,

Grenade.

A Grenado.

SCALD four large Craw-fish and Colliflower; garnish the Bottom of your Stew-pan with Slices of Lard, lay the four Craw-fish at the Bottom Star-like, between them some of the Colliflower, and Fillets of Ham, roasted Fowl, and sliced Truffles; bathe it with Eggs to make it stick together, then put a good forced Meat round the Pan of a good Thickness, interlarded with Fillets of Ham and Fowl, leave a Hole in the Middle to put what Ragout you please; cover it over with forced Meat, baked in the Oven, turn it over gently, take off the Slices of Lard, and wipe it with a Linen Cloth, serve with Sauce Pontife,

Grenade

Grenade en Daube.

Grenado Dobed.

CUT half a Dozen *Grenadins*, viz. small *Fricandeaus*, and being larded and glazed, as to serve by themselves, cut the Remainder of the Leg of Veal into large Dices; also larded with large Pieces without Form, and a Fowl cut in Pieces, which you boil with the last Veal in Broth, a Pint of white Wine, a Knuckle of Veal, a Nosegay of Parsley, Chibbol, a Clove or two of Garlick, three Heads of Cloves, a Laurel Leaf, Sellery and Thyme, fine Spices; when done, lay the *Fricandeaus* at the Bottom of your Stew-pan (which you must always proportion to the Bigness of the Dish you propose to make) and thin Slices of Lard under, Bits of Fowl between, then the Bits of Veal, and finish in the same Manner; sift the Broth and pour it over this Preparation, let it cool to a Jelly; you may add a Calve's Foot in the boiling to make the Jelly stronger; when you want to use it, dip the Stew-pan in warm Water and turn it over gently.

N. B. Those cold Dishes will keep a long while, and may be used cold or warm, sliced; the Jelly will serve for Sauce either Way, or adding a little Cullis for hot, or Jelly for cold.

Favorites.

Different Olives.

CUT Slices of Fillet of Veal round, of about the Bigness of the Palm of your Hand without the Paring; make Forced-meat with Remains of roasted Chickens, Suet, Herbs, Eggs and Spices, upon each Slice a little of this Forced-meat and fat Livers sliced, Truffles or Mushrooms; continue to a middling Height, the last to be Veal, then roll them in Cowl, and tie them; put them in a Stew-pan with sliced Ham and Veal, Parsley, Shallots,

lots, two Cloves, one of Garlick, Pepper and Salt, a little Broth, a Glass of white Wine, boil slowly, when done, take off the Cowl, wipe the Fat cleanly, skim and sift the Sauce; add a little Cullis, Lemon Juice and chopt Parsley.

Venetienne de Veau.

Broiled Veal Venetian Fashion; Veal Stakes.

CUT pretty thick Slices of Fillet of Veal, and pretty large; marinade about an Hour in a little Oil, chopt Parsley, Mushrooms, Shallots, Laurel, Thyme, Basil, Pepper and Salt; make as much of the Marinade stick to it as you can, and Bread Crums; broil slowly, basting with the Remainder; serve with a Squeeze of Lemon or Seville Orange.

Venetienne au Jambon.

CUT thin Slices of Fillet of Veal, and between two one Slice of Ham dipt in Eggs, Parsley, Mushrooms, Shallots, Truffles, a little Pepper; roll them in Slices of Lard, and simmer gently with a little Broth, a Glass of white Wine; when done take off the Bacon, skim and sift the Sauce, add a little Cullis; you may serve with a relishing Sauce, or what Sort you please.

Venetienne à la Moële.

Venetian with Marrow.

CUT very thin Slices of Veal, and make Forced-meat with Marrow, Pepper and Salt, chopt Parsley, Shallots, Nutmeg, Bread Crums; put some of this Forced-meat between two Slices of Veal as many as will make a Dish, bathe it round with Whites of Eggs to make it stick, dip them in Butter, and Sweet Herbs chopt, and Bread Crums; broil slowly, and serve with a relishing Sauce.

Venetienne au Vin de Champagne.

CUT large thin Slices of Veal, between two Slices put Butter, chopt Parsley, Shallots, Mushrooms, Pepper and Salt; braze them about an Hour; then add a Glass of white Wine; finish the brazing, reduce the Sauce, adding a Lemon Squeeze when ready to serve.

Fricandeaux aux Legumes.

Fricandeau with Garden Greens.

AS every Body is acquainted with this Dish, I shall give no further Direction, than what has been done in Veal Cutlets.

Noix de Veau au Pontiff.

Knuckle of Veal Pontiff Sauce.

Noix de Veau, Filet, & Rouille, mean much the same thing; the first being a pretty large Knuckle, the second a large Fillet; and the third a small one, from the Difference of cutting up the Meat.

CUT long Pieces of Lard, Ham, and pickled Cucumbers, lard the Fillet through and through, tie it with Packthread, and put it in a Stew-pan much of its Bigness, with a little Butter, a Lemon Squeeze; let it catch a little, then add Broth, a Nosegay of sweet Herbs, one Clove of Garlick, two of Spices, a Laurel Leaf; finish it and reduce the Sauce, to glaze it like a Fricandeau, and serve with Sauce Pontiff; Page 46.

Noix de Veau à la Saint Cloud.

The same Saint Cloud Fashion.

THIS is the Fillet of Veal stuffed and roasted, as done in all Families, only Mushrooms and Truffles are recommended in the Stuffing, which are not commonly used, but may be to Advantage, when to be had.

*Noix de Veau Glassee.**Fillet of Veal Glazed.*

THIS is done in the same Manner as the *Noix de Pontife*; only not larded and served with Cullin Sauce, and Lemon Juice.

*Rouelle de Veau à la Daube.**Small Fillet of Veal stewed.*

CUT long Pieces of larding Bacon, and season them with Pepper and Salt, fine Spices, chopt Parsley, Shallots; lard the Fillet through and through that the Larding may cut with each Slice, put it in a Braze-pa with a little Broth, a Glas of white Wine, sweet Herbs, two Cloves, Laurel, Thyme, a little Coriander, a Clove of Garlick; when done, reduce the Sauce, sift it and let it cool to a Jelly, and serve cold with the Veal whole or sliced.

Rouelle de Veau à la Cendre.

A la Cendre means on Ashes or slow Fire, &c.

THIS is done in the same Manner as the former, only served hot with its own Sauce, or what Addition you please.

*Andouillettes au Céleri.**Sham Sausages with Sellery.*

BOIL half a Dozen long Stalks of Sellery, then press the Water out, and lay some good Forced-meat round it; then tie them up in thin Slices of Veal, in the Form of Sausages; boil them in Broth, Herbs and Spices, and serve with what Sauce you please.

Filets Mignons.

THESE are the Filets found under the Kidney of a Loin of Veal all along, larded and glazed; serve with stewed Greens or what Sauce you please.

Filets de Veau à la Conty.

Filets of Veal Conty Fashion.

CUT out the whole Fillet of a Neck of Veal, strip it of all its Sinews, and cut in several Places to put in it Truffles, Sweet Bread, fat Liver, all sliced; simmer on the Fire with a Bit of Butter, chopt Parsley, Shallots and Mushrooms, then braze it with few Slices of larding Bacon, and Ham, with all the first Seasoning; in about an Hour add a Glass of white Wine; when done take out the Fillet; add two Spoonfuls of Cullis, boil a Moment, skim and sift it; serve upon the Fillet with a little Pepper and Salt, and a Lemon Squeeze.

Timbale à la Romaine.

(The Timbale is a Mould much in the Manner of the Turks Caps, for Blanmangé, &c. &c.)

CUT Slices of Veal very thin, put them in a Stew-pan upon Slices of Lard, bathe them with Whites of Eggs to make them join together; make a good Forced-meat with the Parings, Bread Crums, Cream, Udder, rasped Lard, Parsley, Shallots, Mushrooms, Pepper and Salt, a Couple of Eggs; lay some of this Forced-meat upon the Veal, then a Ragout of Pigeons or any other; and cover it over with the same Forced-meat and Slices of Lard, bake it in the Oven, when done turn it over gently, take off the Lard; serve with what Sauce you please.

Veau à la Folette.

Without Art.

THIS is Slices of Veal marinaded for about an Hour with a little Oil, all Sorts of sweet Herbs; then rolled like Veal Olives with all their Seasoning, roasted, and serve with a sharp Sauce.

Gateau de Mai.

A Spring Cake.

BOIL a Pint of Cream, and Bread Crums, a good Quantity; reduce till it is quite thick, then add pounded Udder, and Suet with fine chopt Parsley, Shallots, Taragon, Burnet, Charvil, Crasses, Pepper and Salt, Nutmeg, six Yolks of Eggs; lay little Parcels of this in a deep Dish, bathe it with Yolks of Eggs and Bread Crums, bake it in the Oven; serve with a sharp Sauce or stewed Greens.

Pain à la Flamande.

A Flemish Loaf.

CUT a Cabbage in four, scald it and press the Water out, then tie it, and braze it with about half a Pound of pickled Pork, half a Dozen Links of Sausages, a Nosegay of Parsley, Shallots, one Clove of Garlic, two of Spices, and Broth; when done enough, take out the Nosegay, and add two Spoonfuls of Cullis; reduce till the Sauce is quite wasted, let it cool; take a Stewpan which you garnish round with Paste, and put the Ragout in it, cover it over with Paste, and make what Design you please upon it, bake it in the Oven about an Hour, then pour a good Sauce into it.

Crepinette

Crepineties de Godiveau.

THE Godiveau is Forced-meat made with Veal, as it is often prepared for Petits Pâtes; which when done, you may use in Cowl rolled, broiled or fried, or baked in the Oven; dip them first in Oil or Butter, with Bread Crums or without; they are best fried, and serve dry.

Gateau de Veau en Crepine.

Veal Cake in Cowl.

MAKE a Forced-meat as the preceding, then cut a Knuckle of Veal in small Pieces like Dices, few Pistachio-Nuts, sweet Almonds, Pepper, Salt, fine Spices, and three Yolks of Eggs; match your Stew-pan the Bigness you would have the Cake, garnish with Slices of Lard upon the Cowl, forced Meat and Meat; cover it over with the Cowl, bake it in the Oven in a moderate Heat; when done, let it cool in the same Pan to serve cold.

Veau à la Villageoise.

Veal Peasant Fashion.

CUT thin large Slices of Veal, season them with Pepper, Salt and fine Spices, Parsley, Shallots; cut also thin Slices of Ham, dip them in Eggs, and lay upon the Veal, wrap the Ham in it, and boil with a Glass of white Wine, as much Broth; when done, skim and sift the Sauce, serve without adding any thing else to it.

Bagatelles de Veau.

Trifles of Veal.

CUT thin large Slices of Veal, season them with fine Spices, chopt Truffles or Mushrooms, Parsley, Shallots, fine Oil, roll them up like a Sausage with all the Seasoning in the Inside; tie them up, simmer with a Glas of white Wine, two Spoonfuls of Cullis, skim and sift the Sauce to serve upon them.

Filets de Coulis à la Bechamel.

Fillets of Cullis Meat Bechamel.

TO make a Side-dish in a Hurry or instead of a spoiled one, pare the Brown off the Cullis Meat, and cut it in small Fillets; simmer a Moment in Bechamel Sauce, as you will find in Sauce Articles: you may also serve it in different relishing Sauces.

CHAPITRE TROISIEME. Du Mouton.

CHAPTER THIRD. Of Mutton.

La Queue de Mouton de differentes Façons.

Sheep's Rumps of different Fashions.

SHEEP'S Rumps boiled or brazed, tender, broiled or not, make a very pretty Side-dish; you may serve with what Sauce you please, sweet Herbs chopt, and Cullis, Mushrooms, a pounded Anchovy, glazed; also with stewed Cabbages or other Greens.

Langues de Mouton.

Sheep's Tongues,

BOIL them in Water with all Sorts of sweet Herbs; when they are almost done peel them, and finish them in

in a good Braze; and serve with a relishing Sauce, or cut in two, and dip them in Butter or Oil, with chopt Parsley, Shallots, Pepper and Salt, to broil or fry; serve with Sauce Piquante; See Page 45.

Langues de Mouton à la Provençale.

Sheep's Rumps Provence Fashion.

FRY sliced Onions, in Oil; when half done add Flour, chopt Parsley, Mushrooms, a Clove of Garlick, Pepper and Salt, a Glais of white Wine, two Spoonfuls of Cullis; let it boil till the Onions are done, split as many ready boiled Tongues as you please; simmer them a Quarter of an Hour in the Sauce, and serve all together, garnish the Dish with fried Bread.

Langues de Mouton Glacées.

Sheep's Tongues as Fricandeau.

BOIL them to three Parts, peel and let them cool to lard; then finish in a little Broth, a Slice of Ham, sweet Herbs, few fine Spices, skim the Sauce and reduce it to a Glaze, and serve with what Sauce you please: you may also use them without glazing, with a Spoonful of Cullis, and Broth added to their own Sauce, and sifted.

Langue de Mouton à la Royale.

Sheep's Tongue Royal Fashion.

BOIL as the former, then lard through and through, then marinade about an Hour in three or four Spoonfuls of Oil, Pepper and Salt, chopt Parsley, Shallots, Truffles or Mushrooms; finish them with all this Seasoning, between Slices of Lard and a Glais of white Wine; when done skim the Sauce, add a little Cullis to give it Consistence; serve upon the Tongues.

Langues

Langue de Mouton aux Onions en Cressina.

Sheep's Tongues with Onions in Cowl.

FRY sliced Onions in Butter; when done add two pounded Anchovies, two Shallots, a little Fennel finely chopt, and Parsley, Pepper and Salt, two Yolks of Eggs raw; put ready boiled Tongues in a Bit of Cowl, and the former Preparation round it, which you roll in the Cowl; bathe with Eggs and Bread Crums, give them Colour in the Oven, and serve with what Sauce you please.

You may also dress them au Gratin, cutting thin Slices and little Forced-meat laid between; basting now and then with Cullis.

Langue de Mouton en Papillottes.

Sheep's Tongues in Paper.

CUT braized Tongues in two Pieces, and put round it a Forced-meat made of Fowls Livers, or any Sorts of Poultry, with Yolks of hard Eggs, sweet Herbs, a little Suet or Beef Marrow, Pepper and Salt, few fine Spices, pounded together; roll them up in Paper, first rubbed with Oil or Butter; either broil or bake slowly, and serve dry or with a Sauce.

Langue de Mouton au Parmesan.

Sheep's Tongues and Parmesan Cheese.

PUT a little Cullis Sauce and Butter in the Dish you intend to serve, upon this rasped Cheese; split braized Tongues in two and lay them upon it, then a little more Cullis and Cheese; put it in the Oven, or colour it with a Salamander; serve with short Sauce.

Langue

Langues de Mouton en Surprise.

Sheep's Tongues Masked or Shammed.

BOIL Sheep's Tongues to three Parts in Water, peel them and lard through and through, then finish in a slight Brize made of Broth, a Glass of white Wine, a Nosegay of sweet Herbs, two Cloves, five Shallots, when done let them cool, and wrap them up in forced Meat, either (Goussiman) or Poultry, then Cowl over, which you dip in Eggs, then Bread Crumbs, put them in your Dish and bake in the Oven, when done, wipe the Fat off very clean, and serve with Acid Sauce, you may also wrap them in thin Slices of Veal, under the Cowl, and simmer them about an Hour with a little Broth, a Glass of white Wine, when done, sift the Sauce, add a little Cullis, a Lemon Squeeze, and serve upon the Tongues: this last is called à la Brise.

Langues de Mouton à la Liaison.

Sheep's Tongues Ragout.

BOIL Tongues in Water, when well peeled cut them in two without separating quite, season them with Pepper and Salt, a little Oil or Butter, broil them of both Sides: make a Sauce after this Manner, a little Butter with chopt Mushrooms, Shallots, two Cloves, a Nosegay of Parsley, simmer this some Time, then add a little Broth, half a Glass of white Wine, Pepper and Salt, a little Flour, reduce the Sauce, take out the Nosegay, and add three Yolks of Eggs with Broth to make the Liaison: serve upon the Tongues with a Lemon Squeeze.

Langues

Langues de Mouton à la Dauphine.

Sheep's Tongues Dauphin Fashion.

BRAZE the Tongues very tender, then cut them in very thin Slices, and make Forced-meat with Truffles or Mushrooms, fat Livers, Beef Marrow, Pepper and Salt, chopt Parsley, Shallots, mixt with three Yolks of Eggs; cut pretty large Pieces of Veal, intermix this Forced-meat with Tongue Slices; roll it up like a short thick Sausage in the Cowl, which you dip in Eggs, then Bread Crums all over; fry or broil of a fine Colour; serve either dry with fried Parsley, or with Sauce.

Langues de Mouton à la Bourgeoise.

Sheep's Tongues plain Family Fashion.

BOIL in Water, then peel and split in two; marinade awhile in melted Butter, Pepper and Salt, chopt Shallots; broil slowly with Bread Crums, and serve with a Sauce made of a Spoonful of Verjuice or Vinegar, a Bit of Butter, two Spoonfuls of Broth, a little Flour, a little Nutmeg, two chopt Shallots; reduce the Sauce to a good Consistence, and serve under the Tongues.

Langues de Mouton en Tourte.

Sheep's Tongues Pie.

MAKE a good Puffpaste, and lay in the Bottom good Forced-meat, made of roasted Poultry, Suet or rasped Lard, chopt Parsley, Mushrooms, Pepper and Salt, few fine Spices; upon this, Tongues cut in two; over them, a good Slice of Ham, a little Butter,

ter, few Slices of larding Bacon; finish the Pie and bake it: when done, take out the Lard and Ham, skim the Fat very clean, add to it what Sauce you please.

Canelons de Langue de Mouton.

Sheep's Tongue Fried in Paste.

Canelon, means a Diminutive of *Canon*, viz. a large Gun; this and all Directions under this Denomination, are prepared after the same Manner; *Canons* and *Canelons* (in the Sense of Cookery) are to each other, as *Crepine* and *Crepinette*.

CUT a Sheep's Tongue in Quarters Length-ways, the Tongue first braized; put round it a little Forced-meat well seasoned, then roll it up in Paste very thin, and fry as you do *Rissoles*; serve dry.

Pieds de Mouton de Differentes Façons.

Sheep's Trotters of Different Fashions.

BOIL them in Water until you can take out the great Bones, then split them to clean properly; then boil them again till they are very tender; and dress them in what Manner you please; either as a *Ericassée* of Chicken, or *Oullis Sauce*; taking care to make the Sauce relishing.

Pieds de Mouton à la Belle-vüe.

Sheep's Trotters. See Sauce à la Belle-vüe, Page 39.

THE Trotters braized very tender with Scraps of Veal, few Bits of Ham, Lard, and Spices; two or three Lemon Slices; take the Leg Bone out, and in the room of it, stick a Bit of fried Bread cut proportionable; serve with this Sauce as above.

Pied de Mouton en Canon.
 Sheep's Trotters fried in Paffe.

THE Trotters first boiled in Water, then finished in a good tasted Braze, bone them without cutting, then roll them in good Forced-meat, and dip them in thick Batter made of Flour, Oil, white Wine, Pepper and Salt, fry of a good Colour, serve with fried Parsley.

Pieds de Mouton à la Sainte Menchoult.

SHEEP'S Trotters Fried or Broiled.

WHEN boiled enough to take the great Bone out, put instead of it a Godiveau, Forced-meat, finish them in a good Braze, or in a Sainte Menchoult made with a little Milk, a Bit of Butter and Flour, all Sorts of sweet Herbs, fine chopped; roll them in Bread Crums, broil and serve with a clear sharp Sauce, see Page 43; when brazed very white and tender; you may serve them with Sauce à la Reine, see Page 48; dress them to any Sauce when brazed tender, as the Sauce gives the Name, so call it such as aux Onions, Parmesin, Gratin, &c. &c.

Pieds de Mouton à l'Aspic.

ASPIC means a sharp Sauce or Jelly, wherein is commonly used Elder Vinegar or Taragon Ditto, with chopt Parsley, or Taragon Leaves, Oil, Pepper and Salt, Mustard, Lemon: any Sorts of cold Meat, Poultry or Game, may be served in Aspic, either hot or cold.

Pieds de Mouton à la Ravignone.

They are served with the Sauce so called; See Page 38.

I shall pass over any further Directions upon the different Ways of dressing Trotters, also Ham, as very needless; the same with the Kidney, as it may be dressed as Beef's, allowing for Tenderness; Sheep's Rumps are also dressed in all the different Ways, as Calves Tails, either with Garden Greens or Sauces; Rice or Roots, in Turine with Pinions of Poulteries, or other Meat as Huspot.

Carré de Mouton au Réverend.

Neck of Mutton Larded with Ham and Anchovy.

LARD the Fillet of a Neck of Mutton through and through with Ham and few Anchovies, first rolled in chopt Parsley, Shallots, Thyme, Laurel, Pepper and Salt; then put to braze with few Slices of Lard, some Broth, a Glass of white Wine; braze slowly; when done, skim and sift the Sauce, add a little Cullis to give it a proper Body, and a Lemon Squeeze.

Carré de Mouton en Friandaise.

IT is done in the same Manner as the Neck of Veal, Larded, Brazed and Glazed, served with Greens or Sauce.

As I have translated an ample Description of the different Ways of dressing a Neck of Veal, I shall avoid repeating any further upon Necks of Mutton, as it may be done the same Way in every Respect, allowing for the Difference of Meat, the Names in the Original are as follows;

Carré

Carré de Mouton Sans Façons, viz. Plain.

Carré de Mouton en Crepine, in Cowl.

Carré de Mouton a L'Echalottes, with sweet Herbs.

Carré de Mouton au Jambon.

THIS is brazed, and the few Slices of Ham which serve in the Braze, are cut in Dices and mixt with the Sauce; when well skimmed and sifted, served with the Neck. Note that your Braze is appropriated in the Seasoning for Sauce.

Carré de Mouton à la Mode, as Beef Ditto.

Carré de Mouton à la Jardiniere, ou à la Capucine.

So called from the Greens, or the Simplicity of dressing.

THIS is fried Mutton Chops, eat with Garden Greens.

Cotelettes de Mouton Sans Malice.

Mutton Stakes without Art, a plain Way.

Aricot de Mouton aux (Racines) Roots.

THIS is the Haricot of Mutton known to every Body, with Greens and Roots.

Cotelettes de Mouton de Plusieurs Façons.

Mutton Stakes of different Ways; See Veal Cutlets.

Cotelettes de Mouton au Fenouil; Fennel.

THIS is done slowly in Broth, Pepper and Salt, all Sorts of sweet Herbs, adding Fennel to it.

Cotelettes

Cotelettes de Mouton à la (Cendre.)

Mutton Chops Stewed slowly, (Ashes Heat.)

CUT the Chops pretty thick, lard them with Lard and Ham, give them few Turns over the Fire; with a Bit of Butter, chopt Parsley, Shallots, Mushrooms; then put them in a Stew-pan with Slices of Veal at Bottom, seasoned with sweet Herbs, Pepper, and a little Salt and Nutmeg; cover it over with Slices of Lard; stop the Pan very close; let it simmer a long while; when about half done, add a Glass of white Wine; and two Spoonfuls of Cullis; skim and sift the Sauce, and serve upon the Stakes.

Cotelettes de Mouton en (Hérisson.)

Mutton Chops Masqueraded, (Hedge-Hog.)

BRAZE the Stakes in a good seasoned Braze; when about half done, put different Sorts of Roots, cut as for Lardons, long; when done take all out and make small Holes in the Stakes, to lard them with the Roots; which must show pretty long of either Side; serve with a good Cullis Sauce, and relishing Herbs chopped.

Cotelettes de Mouton à l'Amoureux, viz. Lover.

LARD the Stakes, then give them a fry in Butter; with Parsley, a Branch of Winter Savory, then put them in a Stew-pan with small Bits of Ham, sliced Onions, Carrots, Parsneps; which you first give a fry in Oil or Butter; add a Glass of Wine, a little Cullis; skim the Sauce, and serve with all the Roots and Ham.

Cotelettes de Mouton en Crepine.

Mutton Stakes in Cowl. See Veal.

Cotelettes de Mouton en Crepine d'une autre Façon.

Another Way.

THIS is in the same Manner as the Sham Veal Cotelettes: See Veal Cotelettes en Surprise; Page 104.

Cotelettes de Mouton en (Surtout.)

Mutton Stakes Masked; (Frock) Disguised.

CUT Chops in the common Way, and simmer them with a little Broth to three Parts, with a Nosegay of sweet Herbs; reduce the Sauce till no more remains than what will bathe the Stakes, garnish them with Forced-meat round, made of Fillet of Veal, Sweet chopt Parsley, Shallots, Pepper and Salt, Bread Crums and Cream, pounded all together, and three Yolks of Eggs, bathe with Eggs and Bread Crums, bake in the Oven; serve with Consommée Sauce or Veal Gravy, or Acid Sauce in a Boat.

Cotelettes de Mouton à la Chartreuse.

Mutton Stakes, called after the above, Frier Fashion.

BRAZE Mutton Chops with Slices of Lard, Ham Broth, and a Nosegay of sweet Herbs, half a Clove of Garlick, two Cloves, half a Laurel Leaf, a little Thyme, two sliced Carrots and Turnips, Pepper and Salt; when done, cut the Turnips and Carrots in what Form you please; then make a Sort of Porridge with Spinage, which you scald, and simmer a Moment in Butter, then pounded and sifted, add the white of an Egg

to mix with it: take a Dish the Bigness of that you intend to send to Table, and garnish the Bottom with the same Slices of Lard; fix the Cotelettes intermixed with the Roots, and Spinage, Pomidge, and so keep it warm; when ready turn it over gently upon the Dish, take off the Bacon; serve with a good Consommé.

Cotelettes de Mouton Frites.

Mutton Stakes Fried.

BOIL Mutton Chops in Broth, a Noggay of sweet Herbs; when done lift the Broth, and reduce it to a Glaze, with which you bathe the Stakes, of both Sides when cold, then bathe them with Yolks of Eggs, and Bread Crums; fry a Moment sharply to give them a good Colour; serve with fried Parsley; if you would have them with a Farce (Forced-meat) make it the same as the former, and garnish the Stakes with it before frying.

Cotelettes de Mouton à la Villeroy.

THIS is stewed with a great deal of Onions; I don't think it worthy of any further Notice; and also the Cotelettes à la Gascogne, which are brazed with Oil and Garlick in Abundance, as all the Dishes under the same Denomination.

Cotelettes de Mouton à la Servante.

A la Servante means in a common plain Way.

Cotelettes de Mouton à l'Allemande.

L'Allemande, German Fashion.

THIS deserves no more Notice than many others, as Oil, Garlick, and a deal of Spices make the whole.

Corelettes de Mouton à la Dauphine.

CUT the Stakes pretty thick, lard with half Ham, and half Bacon; fry them with a little Broth, thin Slices of Veal, sweet Herbs; sift the Sauce, and serve upon it.

Bresolles de Mouton.

Mutton Collop.

THIS is the Collop mostly best done in Inns in England, only more common with Veal, but will do equally with the Fillet of a Neck of Mutton; it should not be in the last Preparation as it will make the Meat hard, and so it will with hashed Mutton or Beef; warm slowly.

Bresolles de Mouton à la (Poêle,) Frying-pan.

Mutton Collop another Way.

TAKE a Leg of Mutton long kept, cut the Lean free from any Fat, and cut the Pieces about the Bigness of half an Egg, flatten with the Cleaver, then simmer them a little while in Hog's Lard, chopt Parsley, Shallots, Mushrooms, Pepper and Salt; then put them in a Stew-pan, with few Slices of Veal, a Slice of Ham, and all their Seasoning; cover over with Slices of Lard, simmer about an Hour, then half a Glass of white Wine, a little Broth; when done, take the Mutton out to drain, add a little Cullis to the Sauce, skim it and sift it to serve upon the Bresolles.

Bresolles de Mouton à la Périgord.

THIS is much as the former, only cut very thin, marinated some time in Oil, sweet Herbs, &c. &c. then braized in their Seasoning, adding a Glass of white Wine and chopped Truffles, or served with a Ragout to the last.

Bresolles

Brefolles de Mouton aux Concombres.

Mutton Collop with stewed Cucumbers.

THIS is prepared as the former, but very thin and small, braized very tender, and mixt with stewed Cucumbers, marinaded some time in Vinegar. Before stewing; it is needless to use fresh Meat for all those Collops, as part of a Neck or Leg roasted will answer the same, and will be tenderer, if Care is taken not to let it boil, but warm slowly.

Mouton à la Bechamel aux Onions.

SLICE three or four Onions, and fry them slowly in Butter, not to brown them; add some Broth and a little Flour; when almost done, add two or three Spoonfuls of Cream, Pepper and Salt; let it boil to a good Body, then put Fillets of roasted Mutton in it, to warm without boiling; you may add scalded chopt Parsley and a Lemon Squeeze.

Hatereau de Mouton.

Mutton Olive Fried, Braized or Roasted.

THE Author recommends the Fillets from under the Kidney as the most delicate; cut very thin and fill with good Forced-meat, rolled in it; then you may dress them as you please: serve with a clear Sauce or Cullis, adding a Lemon Squeeze.

Filets de Mouton Marinés.

LARD a Neck of Mutton, and marinade it about two Hours in a little Vinegar, Water, Pepper and Salt,

Salt, sliced Onions, Shallots, Thyme, Laurel, two Cloves, then drain it and roast it; serve with relishing Sauce,

Filets de Mouton à la Coquette.

CUT Pieces of Fillets of Neck of Mutton, the thickness of a Finger, lard them through and through with Ham and Lard; boil them in Broth, and a New-gay of Sweet Herbs; when done lift the Sauce, reduce it to a Glaze, with which you garnish the Fillets; have good Forced-meat made of Poultry, well seasoned and mixt with Yolks of Eggs; put some of this all round the Fillets, then tie them up in a Slice of Lard, each bathe with Eggs and Bread Crums; put them in the Oven to take a good Colour; serve with what Sauce you think proper.

Filets de Mouton Glassés aux Concombres.

THIS is done the same as Veal Fricandeaux, larded, braized and glazed; serve upon stewed Cucumbers, or with any kind of stewed Greens,

Filets de Mouton en Cannellon.

CUT the Fillet of a Neck of Mutton in two, make a Hole in the middle of each with a large Larding-pin; stuff it with rasped Lard, mixt with chopt Shallots, Parsley, Mushrooms, Pepper and Salt; marinate in a little Oil and roast them: serve with what Sauce you please,

Fricandeau de Mouton.

THE only Difference from the former, it is done with the Leg,

LARD a Neck of Mutton, and marinate it about two hours in a little Vinegar, Water, Pepper and Salt.

Cassoleto

Cascolopes de Mouton au Vin de Champagne.

Mutton Collops and white Wine.

THIS is cut the same as all Collops, braized with few Slices of Veal, Ham, and Seasoning; adding a Glass of white Wine to the Sauce.

Rouelles de Mouton aux Onions.

CUT a Leg of Mutton in large Stakes, pretty thick; also several Onions sliced; garnish a Stew-pan with Slices of Lard, upon this the Onions, then the Meat with Pepper and Salt; and continue in the same Manner till you have done; cover the Pan very close, and let it stew slowly, as you would à la Mode Beef; when done skim the Sauce, add a little Collis.

Poitrine de Mouton de Plusieurs Façons.

Breast of Mutton different Ways.

BREAST of Mutton cut in Pièces, and braized may be used with all Sorts of Roots or Greens, as Huf-pot, or boiled whole; then broil with sweet Herbs, Seasoning, and serve with a sharp Sauce.

Epaule de Mouton à l'Eau; Water.

Shoulder of Mutton.

PUT a Shoulder of Mutton in a Stew-pan with Broth, a Nofegay of sweet Herbs, two Cloves, Thyme and Laurel, boil slowly; when done, skim and sift the Sauce; reduce it to a Glaze with which you bathe the Shoulder, add two Spoonfuls of Broth in the same Pan, to gather the Remainder of the Glaze; and serve with the Meat.

Epaule de Mouton à la Parme.

Shoulder of Mutton Parma Fashion.

BRAZE a Shoulder of Mutton, and boil some Rice in good fat Broth; when very tender, lay some of the Rice in the Bottom of the Dish, pretty thick, then the Shoulder upon it; mix some dried Currants with the remaining Rice, and cover the Shoulder over with a then rasped Parmesan Cheese; put it half an Hour in the Oven to take Colour, and serve with a good clear Sauce.

Epaule de Mouton au Four.

Shoulder of Mutton baked in the Oven.

LARD a Shoulder of Mutton seasoned with Pepper and Salt, and sweet Herbs; put it in a Pan of its Bigness, with two sliced Onions, two Cloves, Thyme, Laurel, a little Basil, two Spoonfuls of Water or Broth, when done in the Oven, sift the Sauce, and serve with the Shoulder.

Epaule de Mouton à la Sainte Mennehoult.

Shoulder of Mutton broiled.

LARD or not a Shoulder of Mutton, braze it tender with a good Seasoning, take it out when done, throw Bread Crums over it with chopt sweet Herbs, basting while it broils with little of the Braze Sauce, serve with Cullis, and Verjuice or Vinegar.

Saucissons d'Epaule de Mouton.

Sausages or Colour'd Shoulder.

TAKE up the Skin, and bone the Meat, which cut small with pickled Pork, Ham, a fresh Tongue,

mix all together seasoned with fine Spices, then roll it in the Skin, and truss it into a Bullock's Gut, or tie it with a Roller; boil for about half an Hour, half a Handful of Salt, three Pints of Water, an Ounce of Saltpetre, two Cloves of Garlick, four of Spices, half a Dozen Shallots, Thyme, Laurel, a Sprig of Fennel, half a Handful of Juniper Berries; lift it, and add a Glass of Brandy; let the Meat soak in this two Days, take care to boil it in this Marinade about a Quarter of an Hour, Morning and Evening; then boil it in a Pan much of its Bigness, in Broth and white Wine, Roots and Onions; when done, let it cool in the same Pan; serve cold upon a Napkin or sliced,

Epaule de Mouton à la Bonne Femme.

The good House-wife.

ROAST a Shoulder of Mutton, then mince the under Part without cutting the Skin; put the minced Meat in a Stew-pan, with a little Broth or Cullis, chopt Parsley, Shallots, Mushrooms, Pepper and Salt, bathe the Skin with Butter or Lard, and Bread Crums; and broil it, or colour it in the Oven; serve upon the hashed, also the Blade Bone broiled.

Epaule de Mouton en Timbale.

See Timbale à la Romaine, Page 117.

THIS is prepared with Forced-meat, as the other in Veal Articles; only using the Skin of the Shoulder of Mutton, to wrap it in, tied and brazed.

Epaule de Mouton au Sang, viz. Blood.

TAKE a tender Shoulder of Mutton, make an Incision between Flesh and Skin, into which you stuff Pork Blood with Flee, prepared as you do for Black Pud-

Puddings; adding a little chopt Parsley, Shallots, Pepper and Salt; sew it up, and roast it, covered over with Slices of Lard wrapt in Paper; serve with Sauce au Porc Frais, which you will find, Page 44.

Selle de Mouton à la Sainte Menéboul.

Saddle or Loin of Mutton broiled.

IT is done the same Way as the Shoulder, and it may equally be used like the Neck for Stakes or Haricot.

Selle de Mouton en Canapé, Matted.

TAKE up the Skin of a Saddle of Mutton, scarify the Meat, and in it stick sliced fat Livers, Truffles, fresh Pork, Slices of Onions, Anchovies; cover this all over with a good Forced-meat, made of rasped Lard, Suet or Marrow, Nutmeg, sweet Herbs, Mushrooms, Spices, three Yolks of Eggs, all pounded together; cover it over with the Skin well fastened, braze it (the Skin undermost) with Broth, a Nosegay of sweet Herbs; when done, reduce the Sauce to a Caramel, viz. Glaze; glaze all the upper Side, and serve with Sauce Espagnole, or which you think proper.

Rôt de Bif de Mouton.

WHAT the French call Rôt de Bif de Mouton, is the two hind Quarters cut off together at the first Rib; the Ends of the Legs trussed in each other; it is a large Dish which may be plain roasted, larded or brazed, and served with any Sauce, or stewed Greens or Roots, &c. &c.

Rôt de Bif Glazé, Glazed.

Rôt de Bif à la Garone.

THIS is done with a Stuffing, wherein they put a good deal of Garlick; others call it *Gigot à l'Ail*, viz. Garlick.

Gigot de Mouton au Chou-Fleur.

Leg of Mutton and Colliflower.

Gigot de Mouton au Vin de Champagne.

SOME of the Meat cut off to mix as *Forced-meat*, and stuffed into it again; brazed as all other *Pieces*, adding a Glass of white Wine to the Sauce.

Gigot de Mouton en Filets Farcis.

THIS is done much after the same Manner as the former, only boned all to the End; the Meat made into *Forced-meat*, tied up in the Skin and roasted or brazed; serve with any Sauce.

Grenadins de Mouton.

Small Fricandeau of Mutton.

THEY are larded and brazed the same as the *Veal*, and served upon stewed Greens or with Sauce.

Gigot de Mouton à la Mode.

LARD a Leg of Mutton through and through with large *Pieces* rolled in chopt sweet Herbs, and fine Spices; braze it in a Pan of the same Bigness, with Slices of Lard, Onions and Roots; stop the Steam very close; when

when done, add a Glass of white Wine, sift the Sauce, to serve with it.

Gigot de Mouton à la Houlan.

IT is done as the former, only adding Brandy instead of Wine.

Gigot de Mouton à la Gascogne.

IT is larded with Garlick scalded, and Anchovies, then roasted.

Gigot de Mouton à l'Italienne.

IT is larded and brazed, served with a Sauce à l'Italienne, see Sauces.

Gigot de Mouton à l'Eau.

SEE Shoulder ditto, it is the same Contradiction, as it is to be glazed the same; but one may call a plain boiled Leg of Mutton, a Gigot à l'Eau, viz. Water.

Gigot de Mouton à l'Espagnole.

Leg of Mutton Spanish Fashion.

BONE it all to the End, then lard through and through with large Pieces, seasoned with Salt and fine Spices; put in a Braze-pan with about a Dozen middling Onions, a Pint of Spanish Wine; cover it with Paper, and put in the Oven; when half done turn it, and put half a Dozen large short Sausages in the Pan, finish baking, turn it over in the Dish; garnish with the Onions, skim and sift the Sauce; squeeze two China Oranges in it, and serve.

Morta

Modern COOKERY Displayed.

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Mortadelles de Mouton.

MORTADELLES are a kind of large Sausages, which may be done with any Sort of Meat; it is called by the Kind of Meat used, and smoaked as the German Sausages.

Gigot de Mouton en Venaison.

LARD it with fine Lard, make a Marinade with half a Pint of Vinegar, a Pint of red Wine, Pepper and Salt, Thyme, Laurel, Cloves, Nutmegs, pound- ed Coriander, few Slices of peeled Lemon, few Slices of Onions; warm all together, soak the Mutton in it about twelve Hours, then roast it, serve with a Poivrade in a Boat; See Sauces, Page 43.

Gigot de Mouton à la Servante; Maid.

LEG of Mutton plain boiled, and served with Caper Sauce, or stewed Turnips, or plain boiled.

Gigot de Mouton à la Modène.

BONE a Leg of Mutton all to the End, which you leave very short; boil it to three Parts in Water or Broth, then take it out, and cut the upper Part cross- ways; into which you stuff sweet Herbs chopt, season- ed with Pepper and Salt, and few Spices mixt with But- ter and Bread Crums; then put in a Stew-pan, with few Spoonfuls of the Broth, a Glass of white Wine; finish it, add the Juice of a Seville Orange to the Sauce.

Gigot de Mouton au Militaire.

THIS is in the Nature of à la Mode Beef cut in Pieces, and larded with large Pieces, seasoned with

with proper Spices, to keep and carry about, as Military Gentlemen are often forced to do, which I presume is the reason of its being called au Militaire.

Gigot de Mouton aux Légumes.

PLAIN boiled and served with all Sorts of Roots, either stewed or boiled with the Meat.

Gigot de Mouton au Bacba.

TAKE up the Skin to the End, and lard the Meat all over with scalded Sellery, Taragon, few Anchovies, pickled Cucumbers, Lard and Ham, seasoned with few Spices; fasten the Skin over this, marinate in a little Oil, paper it over to roast; serve with a Sauce Piquante, as you will find in Page 45.

Gigot de Mouton à la St. Geran.

THIS is done in the same Nature as the Shoulder (en Timbale) see Page 137: and Timbale, 117; Veal Articles.

Gigot de Mouton en Salade.

THIS is larded, brazed and kept cold, then garnished over with all Sorts of Herbs fit for Sallet, according to Fancy: and dressed like a Sallet in the Nature of Salmongundy.

CHAPITRE QUATRIEME. Du Cochon.

CHAPTER FOURTH. Of Hogs and Pigs.

De la Connoissance & Dissection du Cochon.

How to chuse Hogs Meat, and to cut it up.

HOG's Meat ought to be hard and of a fine blooming Colour, without any bad Smell, occasioned by Heat; that which is soft and pale red is not good; it is easy to know it by small white Spots, which appear in the Flesh: Pigs of six or eight Months are good to make pickled Pork, and to roast; those of a Year or fifteen Months old are better to make Bacon; suckling Pigs should be about three Weeks old, and are to be taken from the Suck for Use; all that is employed for Sauzages and Puddings, ought to be used directly, the Guts particularly, as by keeping they are apt to heat, and to burst: the Dissection of the Urne is to be cut close to the Ears quite through, the Neck serves for Haslets; the Ham is always to be cut in thin Slices, mixing Fat and Lean; the wild Boar is cut the same Way as the Hog, and the *Marcaffin* (suckling wild Boar) is dressed the same as the suckling Pig.

As it is not the Business of a Cook to cut up Hogs, I shall pass over any further Directions; as every Country has different Ways of cutting up all Sorts of Animals.

Cochon

Cochon de Lait Rôti.

Suckling Pig Roasted.

STICK the Pig in the Throat, as deep as the Heart, that it may bleed well and die sooner, as it makes it easier to scald; when the Water is pretty warm, put the Pig in it, holding it by the hind Legs, when you find the Bristles coming off the Tail by rubbing, take it out and rub it with a little Rosin, then hard with the Hand; when it is well scalded wash it clean, and cut it open while warm: take all out except the Kidneys, truss it with three Skewers, one in the hind Legs, one in the fore, and one in the middle; put in it a Nosegay of Parsley, Shallots, Thyme, Laurel, with Pepper and Salt; wipe it very dry before spitting: cut the Skin a little near the Neck, as much upon the Rump, to hinder it from breaking in the roasting; when it begins to be warm, rub it all over pretty often with Oil, which will make the Skin very crisp; take out the Nosegay when you serve.

Cochon de Lait en Galantine.

Coloured Pig.

AFTER having scalded the Pig as the former, cut off the Head and Feet, and bone it without cutting the Skin, cut some of the Flesh to chop with Beef Suet, Bread Crums, Cream, Salt, fine Spices, five or six Yolks of Eggs, Parsley, Mushrooms, Ham, Bacon, and some of the Pig's Flesh, Truffles, Pistachio Nuts, all chopt together, and well mixt with few sweet Almonds and hard Yolks of Eggs; lay a Down of the Forced-meat, then thin Slices of Ham, and Slices of the Pig's Flesh, so continue till all is used; roll it up in the Skin, and tie it very tight in a Stamine or Roller, with Slices of Lard round it; boil

boil it in Broth, a Pint of white Wine, a Nosegay of Sweet Herbs, two or three Cloves, Thyme, Bay-Leaf, boil on a slow Fire, let it cool in the Braze; serve cold, whole or sliced.

Cochon de Lait au Moine Blanc.

Pig white Monks Fashion.

BONE the Pig thoroughly, except the Head and Feet, take care not to cut the Skin; make a Farce (viz. Forced-meat; I shall use the Word hereafter in common) with Fillet of Veal, Beef, Suet, Bread Crums, and Cream, chopt Parsley, Shallots, Mushrooms, Salt, and fine Spices, mixed with six Yolks of raw Eggs; cut Dices of Ham and Bacon, to mix with the Farce; stuff the Pig with this as if it was whole, tie it well, and cover the Back with thin Slices of Lard, and tie it in a Napkin to boil in Broth and a Pint of white Wine, a Nosegay of Parsley, green Shallots, one Clove of Garlick, two of Spices, Thyme and Laurel, sliced Onions, Carrots and other Roots, Pepper and Salt; when done, if you propose to serve it hot, wipe it clean, and serve with what Sauce you please; if for cold, let it cool in the Braze, then take off the Napkin, and lard; scrape the Fat gently, and serve upon a Napkin with green Parsley round it.

Cochon de Lait au Pere Douillet; (meaning Tender, Delicate, Fribbling, &c. speaking personally.)

Pig in Jelly.

TRUSS a Pig as for roasting, and put it in a Braze-pan much of its Length, with Slices of Veal and Beef, four Calve's Feet cut in Pieces, a small Knuckle of Veal, a little Ham, a large Nosegay of Parsley, Shallots, two Cloves of Garlick, a Bay Leaf, Thyme, four Cloves, a Bit of Nutmeg, whole Pepper, a little

Salt; cover it over with Slices of Lard; Boil with a Bottle of white Wine, twice as much Broth; let it boil about an Hour, the Pan well stopped; take care it does not boil too fast as it would crack; when done take it out gently, and put all the rest in a smaller Pan to simmer; clean the Brazing-pan, and garnish the Bottom with fine green Parsley, scalded Craw-fish, laid in a pretty Manner, then the Pig upon this, Back undermost; then sift the Broth, well skimmed; and add Slices of peeled Lemon, the Whites of eight Eggs beat up with the Shells, and boil it till it is quite clear, and strong enough for a Jelly; strain it in a Napkin, and pour it upon the Pig; it should be covered over with it; let it cool; when ready to use it, dip the Braze-pan in warm Water, to turn it over upon a Napkin.

Roulades de Cochon de Lait.

Large Olives.

CUT the Head and Feet off, cut the Pig in Quarters, and bone it quite, and put upon each a Farce made of rasped Lard and Bread Crums, three Yolks of Eggs, chopt Parsley, Shallots, Mushrooms, Pepper and Salt, roll them round, tie them with Packthread, and braze in Broth and a little white Wine; when done, skim and sift the Sauce; add a little Cullis and a Lemon Squeeze, when ready to serve.

Cochon de Lait à la Bechamel.

Pig Bechamel Sauce.

TAKE the Remainder of a roasted Pig, cut in small Pieces, and dress it with Bechamel Sauce, as you will find in Sauce Articles; you may also serve it in a Blanquette, made with Butter, chopt Mushrooms, a Nosegay of Parsley, Thyme, Shallots, two Cloves,

half a Bay Leaf; simmer it some time, then add a Spoonful of Flour, Broth, Pepper and Salt; reduce the Sauce, take out the Nosegay, then put the Fillets in it, making a Liaison with two Yolks of Eggs, a little Cream; serve without boiling.

Paupiettes de Cocbon de Lait.

Olives of Suckling Pig.

WHEN well boned as the former for Roulades, take part of the Flesh which you chop with Suet, Bread Crums; and Cream; pound all together, and add a Spoonful of Brandy, chopped Parsley and Shallots, Mushrooms, Pepper and Salt; mix with six Yolks of Eggs; roll this Farce in the Skin, cut in small Pieces; and braze in Broth a Glass of white Wine, a few Slices of peeled Lemon; and serve with what Sauce you think proper.

Cocbon de Lait en Timbale.

Suckling Pig in Mould.

CUT off the Head and Feet, and bone the rest; cut all the Meat without cutting the Skin, chop the Meat with Truffles, Ham and Bacon; marinade this together in Oil, Pepper and Salt, Parsley, Shallots, finely chopped; put the Skin in a small Stew-pan, and put the Farce in it with all the Seasoning, fasten the Skin round, and cover it over with Slices of Lard; boil in Broth and a Pint of white Wine, Slices of Onions and Roots, a Nosegay of Parsley, Shallots, one Clove of Garlick, three of Spices, Thyme and Laurel; when done, serve with Sauce *Espagnole*, which you will find in Sauce Articles; if you would have it for a cold Dish, season it a little more, and let it cool in the Braze to serve upon a Napkin.

*Hure de Cochon en Sanglier.**Hog's Head as Wild Boar.*

THE Head cut close to the Shoulder, bone the Neck Part, cut off the Chops, part the Flesh of the Nose as far as the Eyes, cut the Bone off, lard the Inside with Bacon, seasoned with Pepper and Salt, and fine Spices; rub it all over with coarse Salt, half an Ounce of pounded Saltpetre; put it in a Pickle-pan, with half a Handful of Juniper Berries, Thyme, Laurel, Basil, Cloves, half a Handful of Coriander; cover it and let it remain so about eight Days, then tie it well, and wipe it dry; boil it with three Pints of red Wine and Water, Onions, Carrots, a large Nosegay of sweet Herbs, two Cloves of Garlick, six Cloves, half a Nutmeg, Thyme and Laurel, two Pound of Hog's Lard: taste the Braze, when about half done, and add Salt if necessary; when it gives under the Finger it is done; let it cool in the Braze, serve cold: you may garnish it with Bay Leaves, according to Fancy.

Ballon de Cochon.

Made round, the Form of a Foot-ball.

TAKE a Hog's Head, cut off as the former, bone it thoroughly; cut most of the Meat, leaving but little upon the Skin, chop the Meat, season it with Pepper and Salt, fine Spices, chopped Shallots, Parsley, divide the lean Meat from the fat; chop also a Tongue and some Ham, Truffles, Pistachio-Nuts, mix this last together; put the Skin in a large round Stew-pan, then lay a Down of the first Meat prepared, then a Down of Fat again the first and second, then the Tongue, so continue intermixing until it is full; if the Head don't furnish Fat enough, you use fresh Lard instead:

take

take care to put a little Seasoning every Down you lay, fasten it well, and tie it up in a Cloth; boil it with a Bottle of white Wine, a large Nosegay of sweet Herbs, Roots and Spices as the *Hure*; simmer it about eight Hours, let it cool to half in its own Braze, then you may give it what Form you please; lay a Weight upon it to squeeze the Fat out of it, and serve whole or sliced.

Usage du Sang de Cochon & autres.

The Use of Hog's Blood and others.

HOG's Blood is preferable to Calve's and Lamb's, although all serve for the same Use; it is used by itself, and for black Puddings, as it will be explained hereafter; poor People may use it with very little Expence, in boiling sliced Onions, and mixing them with the Blood for a Fry.

Petit Salé.

Pickled Pork.

THE best for Pickling are of about seven or eight Months old, cut the Pieces to what Bigness you please; for fifteen Pound of Meat, a Pound of pounded Salt, rub it well all over; lay the Pieces very close together; it is fit for Use in about a Week: it is very good to boil with all Sorts of Porridge, but for this Purpose, it should be pretty fresh made, as it will give a better Taste.

Ecbinée à la Poivrade.

Chine of Pork Poivrade Sauce.

SALT it about three Days; then roast it, and serve with it Sauce Poivrade, as you will find in Sauce Articles, Page 43.

Le Lard, comment le Faire.

How to make Bacon for Kitchen Use.

LEAVE as little Lean as possible, upon ten Pound of Meat, use a Pound of pounded Salt, rubbing it very well all over; put the Pieces upon one another, upon Boards in the Cellar, and a Board over it with Weights, leave it so about a Month, then hang it up to dry, the hardest is the best mostly for larding; it is not to be smoked.

Queuës de Cochon de Plusieurs Façons.

Pig's Tails of different Fashions.

BOIL the Tails in Broth, a Clove of Garlick, Pepper, Salt, Laurel and Thyme; when done very tender, serve with what Sauce you please; or broiled, with Sauce Remoulade in a Sauce Boat; also with stewed Cabbages or others.

Pieds de Cochon à la St. Meneboul.

Pig's Feet Brazed and Broiled.

CLEAN the Feet very well, and cut them in two, put a thin Slice of Lard between, and tie the two Pieces together; then simmer them eight Hours with two Glasses of white Wine, one of Brandy, some Hogs Lard, and fine Spices, a Nosegay of Parsley, Shallots, a Clove of Garlick, two of Spices, Thyme and Laurel; when done let them cool in the Braze, untie them, and baste with the Fat of it, and Bread Crums; broil of a fine Colour; serve with or without Sauce.

*Oreilles & Panache de Cochon de plusieurs Façons.**Pig's Ears of different Fashions.*

RUB them with Salt for three or four Days, a little every Day, and few Laurel Leaves, Thyme, Basil, few pounded Cloves; then boil them in Water alone, or with green or dried Peas; make a *Purée* of the Peas, to serve upon the Ears, or serve them with Sauce Robert: also cut in Fillets called (*en Menus droits*) either brown Sauce or white Fricassée, broiled or fried.

*Boudins de Cochon.**Black Puddings.*

TO one Pint of Blood, put two Pound of Lard, half a Pint of Cream, Salt, and fine Spices; boil before half a Dozen of large Onions in fat Broth, with a Nosegay of Parsley, Shallots, Thyme, Laurel, Basil, Pepper and Salt, half a Handful of Coriander tied in a Linnen Cloth; when the Onions are very tender, chop them very fine and mix with the Blood, and fill the Guts not too full; when well tied put them in boiling Water: you will know when they are done with a Pin, if the Fat comes out instead of the Blood.

Boudins de Saint Germain, (a Town near Paris.)

CUT several Onions in Dices, boil them quite tender in the Quantity of Hog's Lard you propose to mix with the Blood; when thoroughly done, let it cool, then mix with the Blood; season it with Salt and fine Spices, and finish as the former.

Boudins Fins.

Fine, delicate, better than the former.

CHOP eight or ten Onions very fine, put them in a Stew-pan, with a Quarter of a Pound of Lard, simmer slowly till they are quite done; take it off the Fire, add half a Pint of Cream, a Pint of Hog's Blood, six Yolks of raw Eggs, two Pound of Lard cut in small Dices, fine Salt and fine Spices, mix it all together very well, and finish as all former Directions.

Boudins Blancs.

White Puddings.

BOIL a Dozen of Onions in fat Broth, with a Nosegay of Parsley, Chibbol, two Shallots, three Cloves, Thyme, Basil, a little Coriander tied in a Bag, Salt and Pepper; boil them till no Liquor remains, make them very fine, and boil a Handful of Bread Crums in a Pint of Milk, until it becomes to the Consistence of a soft Paste, and mix it with the Onions; pound a Quarter of a Pound of sweet Almonds, and sift them in a Stamine with half a Pint of warm Cream; add eight Yolks of raw Eggs, half a Pound of Lard, cut in small Dices, Breasts of roasted Poultrys chopped very fine, Salt and fine Spices; mix it all together, and boil as the former: they require but a short Time, and ought to be pricked with a Pin to hinder them from bursting, they will be the better for being boiled in Milk.

Boudins Blancs Communs.

Common White Puddings.

BOIL Onions as the preceding, according to what Quantity you please; chop them very fine, and mix them with Bread Crums soaked in Cream, and sifted

in a Sieve; add half a Pound of Lard cut small, eight raw Yolks of Eggs, Salt and Spices; mix it very well, and boil in boiling Water.

Boudins de Foyes de Merlans.

Puddings of Whittings Livers.

HAVE about two Dozens of Whittings Livers according to their Bigness; wash them very clean, and cut small; give them a fry in Hog's Lard, then let them cool; boil a Couple of sliced Onions in three half Pints of Cream, with one chopped Shallot, Parsley, half a Laurel Leaf, a little Basil; boil until the Cream is reduced to half, then sift it in a Sieve, and add eight or ten Yolks of Eggs, half a Pound of Flee cut in Dices, and the Livers as fried, Salt and fine Spices; don't fill the Guts too much for fear they should burst; boil in boiling Water about a Quarter of an Hour; broil them in Paper Cases as white Puddings.

Boudins de Foyes Gras.

Puddings of Fat Livers.

TO make eight Links of Puddings, take eight fat Livers, which you chop very fine; boil six Onions in fat Broth, a Nosegay of Parsley, Chibbol, half a Clove of Garlick, two of Spices, Thyme, Laurel, Basil, a little Coriander, tied up in a Bag; when thoroughly done, take out the Nosegay, and chop the Onions very fine; add half a Pound of the Lard cut in Dices, half a Pint of Cream, three half Pints of Hog's Blood, Salt and fine Spices, mix it all together, put it over the Fire, just to warm it, stirring it continually for fear the Blood should stick to the Bottom; when it comes to a proper Consistence, finish as all former Directions.

Boudins

Boudins d'Ecrevisses.

Craw-fish Puddings.

BOIL half a Hundred of Craw-fish, about a Quarter of an Hour, then pick the Tails, which you cut in small Dices, and pound the Shells and Spawns; then simmer them in Butter for about an Hour, then strain them in a Stamene, as to make Craw-fish Butter, boil the Tails and White of Fowl roasted, finely chopped, Bread Crums soaked in Cream, eight raw Yolks of Eggs, few Onions roasted, two fat Livers cut small, half a Pound of Flee cut small, the Craw-fish Butter, add two or three Spoonfuls of good Collis, Salt, and fine Spices; finish as the fat Liver Puddings.

Boudins de Faisand.

Of Pheasant.

MINCE the Meat of a roasted Pheasant very fine, and chop the Bones very small, and soak them about three Hours in a Pint of Cream; boil half a Dozen of Onions in fat Broth, a Nosegay of Parsley, green Shallots, one Clove of Garlick, two Cloves, Thyme, Laurel, Pepper and Salt; let it boil till the Liquid is quite reduced to a thick Consistence: chop the Onions very fine, and mix them with the Meat, Bread Crums soaked in Cream, sifted; and the Cream wherein you soaked the Bones; add eight Yolks of raw Eggs, three Quarters of a Pound of Lard cut small, Salt, and fine Spices; when well mixed, finish as all former.

Boudins de Lapins.

Of Rabbits.

ROAST a good large Rabbit, or two small ones to three Parts roasted, then chop all the Meat very fine with the

the Liver, and soak the Bones as the last, finish them as the above; Puddings may be made of all Sorts of Poultries or Game.

Cervelats Fumés.

Large Sausages smoaked.

ACCORDING to the Quantity desired, chop fresh Pork, as for common Sausages; season it with fine Spices, and use the largest Guts; fill them very full, and hang them in the Chimney, about three Days, or more if you please; boil them in Broth, a little Salt, Parsley, Shallots, a Clove of Garlick, Thyme, Laurel; let them boil slowly about three Hours, and serve cold.

N. B. Wood Fire is best for all smoaked Meat, and all Sorts of Cervelats are best that come from Germany; they are made equally of all Sorts of Meat, much in the same Manner, as what the French call Mortadelles, and what are commonly called in England Bologna Sausages or Methworth.

Cervelats de Plusieurs Façons.

Of different Sorts.

IF you would have them with Truffles, observe the same Method as the former, only adding chopped Truffles, first fried in Lard, Shallots or Onions, the same; mix it well all together, and finish as the preceding.

Saucisses de Cocbon.

Common Pork Sausages.

TAKE fresh Hog's Meat, more fat than lean, chop it well together, season with Salt and fine Spices; do not fill the Guts too full; broil on a slow Fire.

Saucisses

Saucisses en Crepinettes.

In Cowl.

IT is the same Sort of Meat, wrapped in Veal Cowl, which you do to what Bigness you please, and broil slowly; it is equally good, and takes less Time in doing.

Saucisses de Veau en Crepinettes.

Of Veal Meat.

TAKE of Fillet of Veal, according to what Quantity of Sausages you would make; chop it very fine, as much Beef Marrow cut in small Dices, which you mix very well with the Veal, seasoned according to Taste; and broil in Cowl as the above, either Veal or Pork Cowl.

Saucisses aux Trufes.

With Truffles.

IT is the same Preparation as the two former, either Pork or Veal, only mixing chopped Truffles with it.

Saucisses de Plusieurs Façons.

Of different Sorts.

OF whatever Taste you would make your Sausages, always have full as much, or more fat than lean Meat; if you would give them the Taste of Garlic, scald them some Time before you chop them to mix, Parsley the same, and Onions must be fried almost quite done before mixing, and take care, that neither gives too much Flavour.

Saucisses

Saucisses de Champagne.

With Champaign Wine.

CHOP lean Pork Meat rather coarsly, cut the Fat in Dices, seasoned with Salt and fine Spices; then add a Pint of Champaign Wine, mix it well with it, and let it marinade about ten or twelve Hours; then drain the Wine, and make your Sausages, as all former; hang them in the Chimney for two Days, and boil as all others.

Timbale de Boudin.

A Mould so called, filled with black Pudding Preparation.

SLICE seven or eight middling Onions, and fry them in Lard over a slow Fire, until they are quite done; then take them off the Fire, and add chopped Shallots, Parsley, Salt, and fine Spices, eight raw Yolks of Eggs, a Pound of the Flee, three half Pints of Hog's Blood; mix it well all together; garnish the Bottom of your Mould, or Stew-pan with thin Slices of Bacon, upon this a Bit of Cowl, as large as the Pan; fasten it at Top and bake in the Oven of a middling Heat; when you judge it to be done enough, turn it over gently upon the Dish; take off the Bacon, wipe the Fat, and pour over it a Cullis Sauce, with Pepper and Salt.

Saucisses à la Mariniere.

Sailor Fashion.

FRY a Dozen of small Onions in Butter, with a Nosegay of Parsley, Shallots, a Clove of Garlick, Thyme, Laurel, Basil, two Cloves; simmer slowly until the Onions are done, then take out the Nosegay, put

a little Flour and a Pint of red Wine; make it boil, and put in it what Quantity of Sausages you please; reduce to the Consistence of a Sauce; a little before serving, skim the Fat clean off, add a pounded Anchovy, few small Capers, a Drop of Vinegar; garnish the Dish with fried Bread.

Saucisses à la Saint Cloud; (St. Cloud, a Place near Paris.)

PUT as many Sausages in a Stew-pan as you think proper, with two Glasses of white Wine, one or two Spoonfuls of Oil, simmer them slowly; when done, drain the Sausages, skim the Fat, add a little Cullis, reduce to the Consistence of a Sauce, and serve upon the Sausages.

Saucisses à la Sainte Meneboult.

Sausages Broiled.

FRY half a Dozen of Onions, sliced in Butter; when done let them cool, and add two chopt Anchovies, Pepper, a little pounded Anniseed, rasped Lard; mix it well together to make a Farce; boil the Sausages about a Quarter of an Hour, with a Glass of white Wine and Broth, then peel the Guts off, and garnish them round with the Forced-meat, and tie them up in Bits of Cowl; dip them in melted Butter, and stew with Bread Crums; put them in the Oven for about half an Hour to take a good Colour, and Time to bake the Cowl: serve upon a Cullis Sauce with a Lemon Squeeze.

Saucisses

Saucisses aux Fines Herbes.

With Sweet Herbs.

GARNISH a Stew-pan with few Slices of Fillet of Veal and Ham, soak it about half an Hour, then put your Sausages in it with two Cloves of Garlick, a Nosegay of Parsley, green Shallots, a little Sprig of Fennel, Thyme, Laurel, two Cloves, chopt Mushrooms and Shallots; add a Glas of white Wine, boil on a slow Fire about half an Hour, take out the Garlick and Nosegay; add a little Cullis, skim the Fat very clean, sift the Sauce in a Sieve, season it with Pepper and Salt; add a Lemon Squeeze, and serve upon the Sausages.

Saucisses au Gratin.

Gratin, catching at Bottom.

BOIL short thick Sausages in a little white Wine, two Cloves, Thyme, Laurel, one Onion sliced, one Clove of Garlick; when done, peel the Guts off, and dip them in Butter mixed with Mustard, then roll them in rasped Parmesan Cheese; have as many Bits of fried Bread, as Sausages, and as long; garnish the Bottom of the Dish you intend to serve upon, with a little Cullis and Bread Crums; put it on Ashes Fire, and mix a little Parmesan with it, then lay a Bit of the fried Bread and a Sausage, and so on till you have done; leave it on the Fire untill it forms a Gratin; colour the Top of the Sausages with the Salamander, and serve upon, a good clear Cullis for Sauce.

Saucisses

Saucisses en Ragout ou Purée.

Sausages as Ragout or with any Sorts of Porridge.

PORK and Veal Sausages may be dressed in many different Ways, being boiled with a Glass of Wine and Broth, a Nosegay of sweet Herbs; you may serve them with what Sauce you think proper, or with stewed Turneps, Cabbages, any other Sorts of Garden Greens, also with Peas Porridge, Lentils; also braized with Truffles; for the last, put a Glass of white Wine in a small Brazing-pan, then sliced Truffles, then Sausages, and so on: then cover it over with thin Slices of Lard, stop the Pan very close, and simmer on a very slow Fire; when done, add a little Cullis and Consommé, give it a boil to skim the Fat; and serve upon the Sausages and Truffles.

Andouilles de Cochon.

Chitterlings or large Sausages.

ACCORDING to the Length and Bigness you would have them, cut the large Guts in proportion, and when they are very clean, marinade them five or six Hours in a Glass of white Wine, two Cloves of Garlick, Thyme, Laurel, Basil; then cut fresh Pork in Fillets, and of the Flee and fat Gut the same; mix all together, season with a little pounded Anniseed, Salt, and fine Spices, then fill the Guts not too full, for fear they should burst; when well tied at both Ends, put in a Vessel just of their Length; and boil them with half Water and Milk, Salt and Pepper, a Nosegay of Parsley, green Shallots, a Clove of Garlick, three Spice Cloves, Thyme, Laurel, Basil, a little of the Lard; when done, let them cool in their Broth, wipe them well before you broil them; you may also hang them to smoak, they will keep a long Time.

Andouilles

Andouilles de Bœuf.

Beef Chitterlings.

TAKE Beef's Guts well cleaned as the former, and soak them in the same Manner; cut in Fillets, Beef Palates and Tripes, both first boiled to three Parts; also cut in small Pieces, Cow's Udder and pickled Pork; mix all this together, adding sliced Onions, first fried in Lard or Butter, three or four raw Yolks of Eggs, Salt, and fine Spices; then fill the Guts, and boil them in fat Broth, half a Pint of white Wine, a Nosegay as the former, Thyme, Laurel, Basil, sliced Carrots and Parsneps; let them cool in their Liqueur; broil them about half an Hour: instead of the Beef's Palates, you may use the Tongue.

Andouilles de Veau.

Chitterlings of Veal.

SCALD a Calve's Caldron and Udder about a Quarter of an Hour, cut it in Fillets with a Pound of pickled Pork; mix it together, and add few chopt Shallots, Salt and fine Spices, three or four Spoonfuls of good Cream, four Yolks of Eggs; finish those as all former.

Andouilles de Rouen, (Rouen a Town in France.)

TAKE Calve's Caldron or Lamb's, cut in small Pieces, and Pork Flee cut equally; season it with a little pounded Anniseed, Salt and fine Spices; boil them in Milk and fat Broth, with a Nosegay of sweet Herbs, few sliced Onions, let them cool in the Liqueur of their boiling.

Andouilles à l'Angloise.

English Fashion.

FRY sliced Onions in Butter till they are half done, cut Calve's Ears first boiled, and Lamb's Caldron in small Bits; also some pickled Pork, and fresh Pork Flee and Breast of Fowl; mix all together with the Onions, a few chopped Shallots, a little Parsley, Salt and fine Spices; boil them in fat Broth, half a Pint of white Wine, Thyme, Laurel, Basil, Salt, a Nosegay; finish as all former.

Andouilles de Gibier.

Chitterlings made of Game.

TAKE all the Flesh of a good kept Rabbit, a Calve's Caldron, Pork's Flee, sliced Onions, half fried in Lard or Butter; mix all together, add Salt and fine Spices, chopped Shallots, Nutmeg, Powder of Basil, finish them as all the rest; when you want to use them, dip them in the Fat of their Boiling, to roll them in Bread Crums to broil; you may make the same with any Sorts of Game.

Andouilles à la Béchamel.

White Chitterlings.

SOAK a Slice of Ham over a slow Fire, about a Quarter of an Hour, with a Clove of Garlick, Parsley, green Shallots, Thyme, Bay Leaf, Basil, a Bit of Butter; add half a Pint of Milk; reduce it by boiling to half, then sift it in a Sieve, and put to it a Handful of Bread Crums; simmer it till it becomes quite thick; cut a Calve's Caldron in small Fillets, a Piece of fresh Pork, and

and some of the Lard, six Yolks of raw Eggs, Salt and fine Spices; boil them in half Milk and Water, a Nosegay, Salt and Pepper; and dress them as all others.

Andouilles de Poisson.

Of Fish.

TAKE Eel's Skin instead of Guts, use what Sorts of Fish you please; cut off all the Flesh, pound the Bones, which you boil in red Wine, two sliced Onions, a Clove of Garlick, Parsley, green Shallots, Thyme, Laurel; boil until it is reduced to half, sift it in a Sieve, and mix the Fish-meat with it, cut in Dices, add six or eight Yolks of raw Eggs, Salt and Spices; cut the Skin the length of five or six Inches, and fill them as other; boil them in Broth and red Wine, a Nosegay of sweet Herbs, Salt and Pepper: let them cool in their Liquor; and serve broiled.

Andouilles à la Flamande.

Flemish Fashion.

TAKE Chitterlings of Veal or Pork, boil them with Savoy cut in Quarters, first scalded and tied; boil all together in good Broth, a Nosegay of Parsley, green Shallots, a Clove of Garlick, Thyme and Laurel, two Cloves, a little Nutmeg, Pepper and Salt; when done, drain the Chitterlings and Cabbages; put them upon the Dish you intend to use, and serve upon it a good Cullis Sauce, rather thick.

Andouillettes de Veau au Parmesan.

Small Chitterlings with Parmesan Cheese.

CHOP some Fillet of Veal coarsly, and as much Hog's Flee cut in Dices, which you mix together;
M 2 add

add chopped Parsley, green Shallots, Pepper and Salt, five Yolks of Eggs, raw; roll up this Forced-meat in thin Slices of Veal, tie them fast with Packthread, and put them in a Stew-pan with thin Slices of Bacon, a Glass of white Wine; when you judge they are done enough, untie them, and sift the Sauce in a Sieve; add a little Cullis to make a Liaison, and reduce it till it becomes pretty thick; put half of it in the Dish you intend to use, and rasped Parmesan, then the Chitterlings upon this, and baste them with the Remainder of the Sauce, Parmesan over them; simmer it some Time over a slow Fire, and colour the upper Part with a Salamander or a Braising-pan Cover: serve with a short Sauce.

Saucissons de Sanglier.

A thick short Sausage made of Wild Boar Meat.

ACCORDING to the Quantity you would make, take the Proportion of one Pound of Meat to half a Pound of Hog's Flee, one Ounce of Salt, Spices in proportion; add a little Saltpetre to redden the Meat, put all together in a Tureen, with a little Muskado Wine; let it marinade about four and twenty Hours, then fill the Guts, and let them soak in a little Wine, with Salt, Shallots, Thyme, Laurel; after some Time soaking hang them in the Chimney, until they are quite dry: when you want to use them, you may braise them about an Hour; most People eat them raw.

N. B. People whose Business is smoaking Meat of any Sort, know best how to dry those, having proper Places for it.

Saucissons au Brodequin.

Made Square between Boards, racktied.

TAKE four small Boards, a Foot long and three Inches broad, which will serve you to form your Sausages;

Sausages; chop about three Pounds of fresh Pork with a great deal of fat Meat, the Flesh of a long kept Partridge, a Pound of Leg of Mutton, a Pound of Hog's Fleecut in Dices, a Quarter of a Pound of Pistachio-Nuts, half a Pound of Truffles cut in small Bits, five raw Eggs, Salt and fine Spices, mix all well together; put all in a Cowl, which you fasten between the four Boards; boil it with white Wine and Broth, Salt and Pepper, a Nosegay of Sweet Herbs, three Cloves, one of Garlic, green Shallots, Thyme, Laurel, Basil; let it cool in the Liquor, to eat cold.

Façon de faire les Jambons.

How to make Hams.

ACCORDING to the Quantity of Hams you have to make, you make a Brine more or less after this Manner; put in a Tub all Sorts of sweet Herbs, such as Marjorum, Winter Savory, Balm, Thyme, Laurel, Basil, Juniper Berries, a good deal of Salt, and Saltpetre; the liquid half Lees of Wine and half Water: let all those Herbs infuse for two Days, then squeeze them well, and sift the Brine clear, then put your Hams in this to soak about a Fortnight, then drain them, and hang them to dry; to keep them long, rub them some time with Lees of Wine and Vinegar, and throw Ashes over them.

Jambon de Mayence.

Hams Mayence Fashion.

WHEN they are pretty fresh, boil them to half without soaking, then take up the Skin, and roll it in Paper, first butter'd; finish it with roasting, basting now and then with a little Brandy: it will eat very good either hot or cold.

Jambon en Gelée.

Ham in Jelly.

SOAK the Ham to be pretty fresh, and boil it to half in Water, Laurel, Thyme, Basil; when half done put it in a Brazing-pan much of its Bigness, upon Slices of Veal Fillet, and a Knuckle of Veal at Top; boil in two Bottles of white Wine and Broth, two Lemons sliced and peeled, a large Nosegay of Parsley, green Shallots, a Garlick, Cloves, six of Spices, Thyme, Laurel; reduce the Broth until it is fit to make a Jelly, skim it well and sift it; let it cool, and serve with the Ham: this Jelly should be clarified with Whites of Eggs, as most are done, otherwise it will look thick and disagreeable.

Jambon au Naturel.

Ham dressed the common Way.

IF long kept, soak it some Time; if fresh, you need not; pare it round and under, take care no rusty Part is left; tie it up with Packthread, put it in a Brazing-pan much of its Bigness in Water, a Nosegay, few Cloves, Thyme and Laurel Leaves; boil on a slow Fire about five Hours, then add a Glass of Brandy, and a Pint of red Wine; finish boiling in the same Manner; if to serve hot, take up the Skin, and strew it over with Bread Crums, a little Parsley finely chopped, few Bits of Butter, give it Colour in the Oven or with a Salamander; if to keep cold, they will keep better without taking the Skin up.

Jambon

Jambon Roti.

Ham Roasted.

PARE the Ham as for boiling, it should be much fresher for roasting, so it must soak longer if old; soak it four and twenty Hours with a Bottle of white Wine, and baste it with the Wine while roasting; when done, you may finish it as the former, and skim the Dripping with which it has been basted; reduce it to the Consistence of a Sauce, and serve it with the Ham.

Jambon à la Braise.

Ham Braized.

PREPARE the Ham for Salt according to your Judgment in regard to soaking; pare it as the former, and put it in a Braizing-pan of its Bigness, with Broth without Salt, a large Nosegay, two Cloves of Garlick, six of Spices, four Bay Leaves, Thyme, Laurel, few sliced Onions, Carrots and Parsneps; when half done, add a Glass of Brandy, a Pint of Wine; when done slowly, take up the Skin: serve with what stewed Greens you think proper, or with a relishing Sauce.

Rôties de Jambon.

Toasted Bread and Ham with Eggs.

TOAST Bits of Bread of what Bigness you please, fry them in Butter of a good Colour; take as many Slices of fresh Ham or soaked; soak them over a slow Fire in Butter till they are done, turning often, then lay them upon the Bread; put a little Cullis in the same Stew-pan; give it a boiling, skim the Fat clear off; add a little Broth and Vinegar; boil a Moment,

and serve upon the Toast: the Ham is prepared the same, if you would have it with poached Eggs, or any Sorts of stewed Greens;

Filets de Porc Frais.

Fillets of Fresh Pork.

CUT the small Fillets which are found in the Inside of the Loins, they are called Filets Mignons, viz. Favourite; cut these in small Bits, beat them flat with the Handle of a Knife, and marinade them about an Hour in a little Oil, chopt Parsley, green Shallots, Mushrooms, Pepper and Salt; make the Herbs stick to, as much as possible, and strewed over with Bread Crums; broil over a slow Fire, and baste with Oil or Butter; serve under, a clear Sauce of Veal Gravy and Verjuice, or Lemon Squeeze, or any other.

Cotelettes de Porc Frais.

Fresh Pork Stakes.

CUT a Neck of Pork long kept, and pare the Stakes properly; you may dress them in the same Manner, in every Respect, as Veal Cutlets, and in as many different Ways; and serve with any Sorts of stewed Greens or Sauces.

Langues Fourées de Porc.

Pork's Tongs stuffed.

TAKE what Quantity of Tongues you think proper, cut the Throat Part off, and scald them just enough to peel, then salt them with common Salt, and Saltpetre; put them close in a Pan with chopped Parsley, Shallots, Thyme, Laurel, Basil, Coriander, Juniper Berries, a small Quantity of each; lay a Weight upon them

them to keep close; cover the Salting-pan close, and let them remain in a cool Place for about ten Days; then take out of the Seasoning to stuff them in Hog's Guts or Beef's, tie them up close and hang them in the Chimney to dry: when you want to use them, boil in half Water and Wine, with a Nosegay of sweet Herbs, few Cloves, and sliced Onions: let them cool in their Liquor.

N. B. The Coal Fire will not give that Flavour to any of those dried Sausages or Cervelats, &c. &c. as we have from Germany or Italy; but whoever would make a Trial here in any Out-houses with Saw-dust and sweet Herbs dried, will come near to the same.

CHAPITRE CINQUIEME. De l'Aigneau.

CHAPTER FIFTH. Of Lamb.

LAMB in England is in all Seasons good, and of great Resource in Cookery, as every Part of it may be used in many different Ways, where Variety of Dishes are required; it ought to be fat and very white; the Fore-quarter is of more Use than the Hind one in the Number of Dishes.

Tête d'Aigneau à la Pluche verte.

Lamb's Head of a pale green Sauce.

CUT the Chops of one or two Lamb's Heads to the Eyes, scald them in hot Water, and give them a Boil in a second; then put in a Stew-pan upon thin Slices of Lard, a little Broth and white Wine, a Nosegay of sweet Herbs, a Clove of Garlick, Salt and whole Pepper; when boiled enough, sift the Broth, reduce it to the Consistence of a Sauce; add a little Butter rolled in Flour, a middling Quantity of fine chopt Parsley: make a Liaison, and serve upon the Heads.

Têtes

Têtes d'Aigneau à la Mordienne.

Lamb's Head after the Name of the Inventor.

PREPARE one or two Lamb's Heads, as the preceding, well scalded; then put them in a Stew-pan much of their Bigness, upon thin Slices of Lard, half a Lemon, sliced and peeled, and Broth; simmer on a slow Fire, and make a Sauce after this Manner, simmer a Slice of Ham, two Spoonfuls of Oil, a Nosegay of Parsley, green Shallots, one Clove of Garlick, a little Basil, two Cloves, - chopt Mushrooms, Consommé, and a Glass of white Wine; reduce to the Consistence of a Sauce; take out the Nosegay, sift and skim the Sauce, and serve upon the Head.

Tête d'Aigneau de plusieurs Façons.

Lamb's Head of different Manners.

ALWAYS scald the Heads very clean first, then boil them in Broth, with Verjuice-Grapes, if in Season, or Lemon Slices, Salt and Pepper, a Nosegay of sweet Herbs, two Cloves, Thyme, Laurel; when done, open the Brains, and serve with what Sauce you think proper, as Verjuice Sauce which you make with one or two Spoonfuls of Verjuice or Lemon in proportion, a little Cullis, chopt Parsley, a Bit of Butter and Flour, Pepper and Salt, a little Nutmeg: make a Liaison and serve upon the Heads, or a Spanish Sauce, Italian, Truffles, or Mushrooms, any of which you will find in Sauce Articles.

Tête d'Aigneau au Pontife.

The same another Way.

CHOP some Mushrooms, and cut some fat Livers in Dices, put this in a Stew-pan with a little Cullis,

a Glas of white Wine, a Nosegay of sweet Herbs, one chopped Shallot, very little Basil, Pepper and Salt, a Bit of Butter; when this is done, take one or two Heads three Parts boiled; cut the Tongues in Dices, which you mix with the Sauce, and take out the Brains, and instead, put this Ragout which you cover over with the Brains; cut in Slices, baste them over with a little of the Sauce, and Bread Crums, a little melted Butter; give it Colour in the Oven, or with a Salamander; serve under it a Sauce au Pontife, which you will find in Sauce Articles, Page 46.

Tête d'Aigneau à la Condé.

Lamb's Head Condé Fashion.

BRAZE one or two Heads in a white Braze, and serve with a Sauce made with Verjuice, two Yolks of Eggs, scalded Parsley chopped, coarse Pepper, a Pat of Butter, a little Cullis, Salt, Nutmeg; make a Liaison without boiling, and serve upon the Brains.

Issu d'Aigneau de plusieurs Façons.

Lamb's Head with all its Appurtenances of different Manners.

ISSU is the Head, Heart and Liver, and Chitterling, which must be all very well scalded in boiling Water several Times; then boil all together in Broth or Water, few Slices of Lard, Pepper and Salt, a Nosegay of sweet Herbs, one Clove of Garlick, two of Spices; you may also put with it, Bits of pickled Pork; when done, put the Head in the middle, and all the rest round cut in Pieces, and the pickled Pork; serve with what Sauce you please: you may also serve this in a plain Way, without Sauce upon it, but a sharp Sauce in a Sauce-boat, made with few chopped Shallots, sliced Onions, Pepper

per and Salt, a little Broth and white Vinegar; infuse this about an Hour or two; warm it, and sift it: it may also be dressed as a Chicken Fricassée.

Epaule d'Aigneau à la Dauphine.

Shoulder of Lamb Dauphine Fashion.

BONE one or two Shoulders of Lamb, all to the Handle Bone, chop some Truffles or Mushrooms, and fat Livers which you mix together with scraped Lard, Pepper and Salt, Parsley, Shallots, two Yolks of Eggs; roll this Farce in the Shoulder, and braze them in a Pan much of their Bigness, in a little Broth, few Slices of Lard, a Glass of Wine, a Nosegay of sweet Herbs, Pepper and Salt; when done, serve upon stewed Spinage, or any other Sorts of Garden Greens.

Epaule d'Aigneau à la (Voisine) Neighbour Fashion.

PREPARE one or two Shoulders of Lamb as the former, fill them with Forced-meat of roasted Fowls, Bread Crums soaked in Cream, Calve's Udder, Pepper and Salt, chopt Parsley, Chibbol, (or green Shallots, which is much the same,) mixt with Yolks of Eggs; roll them round and fasten them very well, to hinder the Farce from getting out; lard all the upper Part with middling larding Bits, boil them in good Broth and a Nosegay; when done, sift the Sauce in a Lawn Sieve; reduce it to a Glaze, to put over the upper Part with a light Brush, and serve with what Sauce you please.

Quartier d'Aigneau en Crepine.

Quarter of Lamb in Cowl.

BONE a fore Quarter of Lamb without cutting the Skin, and make a Farce after this Manner; cut

three

three middling Onions in Dices, fry them in Lard; when almost done, add few chopt Shallots, Powder of Basil, Parsley, Salt and fine Spices, a small Quantity; four Yolks of Eggs, two Spoonfuls of Cream, half a Pint of Lamb's Blood, simmer over the Fire without boiling untill it becomes pretty thick; put this Preparation in the Lamb, rolled up in Cowl, and roast it, then baste with Butter, or a thin Batter and Bread Crums; give it Colour in the Oven, serve under it a Sauce au Canard, which you will find in Sauce Articles, Page 47.

Rot de Bif d'Aigneau au Monarque.

(For *Rot de Bif d'Aigneau*, see the Explanation in Mutton Direction, Page 138.)

IT is to be cut the same Way, although unusual in England; I shall follow the Author as near as possible, as it is not deviating from what may be done in all Families, though at present confined to few.

Cut Truffles in Slices, pickled Pork and fat Livers the same, sliced Onions, and Fillets of Anchovies, seasoned with Pepper, Salt and Nutmeg; take up the Skin of the Piece of Lamb cleanly; scarify the Flesh under in several Places, and put the first Preparation in it properly diversified, and cover it all over with a Farce made of six hard Yolks of Eggs, chopt Shallots, Parsley, and scraped Lard, then the Skin over it, fastened well; boil it in Broth, with a Nosegay of sweet Herbs, few Shallots, a Clove of Garlick, two or three of Spices, Pepper and Salt, a Bottle of white Wine, and few Slices of Bacon; when done, take out the Lard and Nosegay: ice the upper Part with a Glaze, made of Veal Cullis, such as you do for Fricandeau, sift Part of the Sauce; add a little Cullis to make a Liaison; reduce it pretty thick, and serve under the Meat.

Quartier

Quartier d'Aigneau aux Fines Herbes.

Quarter of Lamb with Sweet Herbs.

ROLL a Bit of Butter in Flour with few Bread Crums, chopped Parsley, Shallots, a little green Thyme, Salt and Pepper, and a Glas of white Wine, and Broth in proportion; boil a Moment; the Lamb being roasted, take up the Shoulder, and pour this Sauce between, in the same Manner, as many People do with Seville Oranges, and Pepper and Salt.

Quartier d'Aigneau à la Reine.

Quarter of Lamb with white Sauce.

TAKE a Fore-quarter of Lamb, roast the Shoulder, and cut the Neck and Breast in Cutlets, which you lard with Truffles, and give few Turns in a Stew-pan with good fresh Lard, Pepper and Salt, chopt Shallots; garnish them with Bread Crums; broil slowly, basting now and then with Lard or Butter: make a Sauce à la Reine, and mince the Shoulder which you mix with the Sauce, pour it in the Dish, the Cutlets upon it or round it as you please.

Quëues d'Aigneau au Soleil, the Sun.

Lamb's Rumps Fried, viz. au Soleil, clear bright Colour.

BOIL the Rumps in Broth, a Glas of Wine, Pepper and Salt, a Nosegay of sweet Herbs, green Shallots, three Cloves, Thyme and Laurel; when done, let them drain, and make a light Batter, made of Flour, a Spoonful of Oil and Salt, and white Wine; fry them of a good Colour, and serve with fried Parsley:

you may also put them to any Sauce you please; when brazed in the above Manner, a relishing Sauce is best.

Quartier d'Aigneau en Saucissons.

Quarter of Lamb as thick Sausages or Chitterlings.

BONE a Leg of Lamb, and cut above half the Meat out, which you simmer in Butter a little while, mince it with Calve's Udder, scraped Lard, Bread Crums soaked in Cream, chopt Parsley, green Shallots, few Truffles or Mushrooms, Salt and fine Spices; put this Farce in the Remainder of the Leg, and roll it up like a short thick Sausage; tie it up in a Linen Cloth very tight; boil it in Broth, half a Pint of white Wine, a Nosegay, few Onions Slices and Carrots; when done, serve with what Sauce you please, or with any Sorts of stewed Greens, or green Peas, Asparagus, &c.

Carré d'Aigneau (à la Belle-vüe.)

Necks of Lamb well looking, agreeable, &c. &c.

PARE two Necks of Lamb handsomely, and scarify the Fillet which you fill up with chopped Truffles, pickled Cucumbers, Bits of Carrots, Beet-roots, &c. seasoned with Pepper and Salt, fine Spices, a little Powder of Basil; close the Ribs of the Necks close to each other, and cover them over with Slices of Fillet of Veal; tie them up in a fine Linen Cloth, and put them in a Brazing-pan much of their Bigness, with a little Cullis, a Glass of white Wine, a Nosegay, green Shallots, half a Clove of Garlick; simmer over a very slow Fire about four or five Hours; then take off the Cloth and Veal; skim and sift the Sauce, reduce it to a good Consistence

sistence to serve upon the Meat: you may add a Lemon Squeeze, if the Wine does not make it relishing enough.

Du Chevreau ou Cabrit.

Of Kid.

KID is good to eat when it is but three or four Months old, because its Flesh is delicate and tender; it is not used after it has done suckling; to be good, it ought to be fat and white; it is used in the same Manner as Lambs.

Des Grosses Entrées en Terrine & autre.

Of large, First-course Dishes, Tureen and others.

Terrines à la Flamande.

Tureen Flemish Fashion.

SCALD half a Dozen of Turkey Pinions, four Sheep's Rumps, half a Pound or more of pickled Pork; then tie up each Sort together: scald also a good Savoy, cut in Quarters and tied; put all together in a Pan with good Broth, a Nosegay of sweet Herbs, Parsley, green Shallots, three Cloves, Pepper and Salt; boil slowly; when done, drain the Meat, put it in the Tureen, and serve a good Cullis Sauce with it.

Terrine à l'Angloise.

English Fashion.

MAKE a good Lentil Cullis, as it is explained in Cullis Article; and boil a Quarter of a Pound of Rice in good Broth; take Sheep's or Beef's Rumps, well brazed and cut in Pieces, and Bits of pickled Pork,

the same, two or three Pigeons cut in Quarters; put in the Bottom of your Tureen some of the Rice; then part of the Meat, then Lentil Cullis, and so continue; the last to be Lentils; fry some Bread Crums, with which you garnish the Top; put it in a soaking Oven for half an Hour: you may use any Sorts of brazed Meat in the same Manner.

Terrine de ce que l'on veut.

Tureen of what you please.

TAKE any Sorts of Butcher's Meat, such as Tongues, Beef's Rumps, Brisket, Sheep's Rumps, or Pieces of Neck and Leg; braze all this with Slices of Lard, a Nosegay of sweet Herbs, one Clove of Garlick, three of Spices, Thyme, Laurel, Pepper and Salt, a little Broth; when the Meat is done, wipe the Fat off, dress it in the Tureen with what Ragout you please, or Cullis Sauce, or other; if you would use their own Broth, take care not to put too much Salt; skim the Fat, sift it, and add a little Cullis.

Terrine de Bécasses.

Of Woodcocks.

GARNISH a Stew-pan with Slices of Fillet of Veal, and Ham; truss the Woodcocks whole, and give them few Turns in Butter, then put them along with the Veal and Ham, covered over with thin Slices of Bacon; add Broth, half a Pint of white Wine, Pepper and Salt, two Onions sliced, and other Roots, a Nosegay of sweet Herbs; when done, put them in the Tureen, free from Fat: serve upon, a good Ragout of Sweet Breads, fat Livers, Mushrooms, &c. &c. you will find the Method to make it in Ragout Articles, Vol. II.

*Terrine de Peridrix.**Tureen of Partridges.*

YOU may make Partridge Tureen of different Sorts, as with Cabbages, Lentil Cullis, or with Sweet Bread Ragout, as the last; take what Quantity of Partridges you please, truss them as for boiling; lard the Breasts of some to please different Tastes; if you would make it with Cabbages, cut a large one in Quarters, scald it first, then put it to boil with the Partridges, or rather to stew, about half a Pound of pickled Pork, Broth, a Nosegay, Pepper and a little Salt, according as the Pork will admit, two or three Cloves; when done, drain the Partridges and Cabbage; put the Partridges in the Tureen, the Cabbage round or between, the pickled Pork upon; serve with a good Veal Cullis Sauce; if you would have it with Lentil Cullis, you will find the Way to make it in Cullis Articles.

Terrines de Queuës de Mouton, & Ailerons au Coulis & Ragout de Maron.

Tureen of Sheep's Rumps and Poultry Pinions with Chesnut Cullis and Ragout.

SCALD Six Sheeps Rumps, and as many Pigeons as you please; put the Sheeps Rumps in a small Pan upon few Slices of Bacon, a Nosegay, half a Clove of Garlick, two of Spices, a little Thyme and Basil, half a Bayleaf, a little Broth, a Glas of white Wine, a little Salt and Pepper, a Slice of Ham, few whole Mushrooms; boil on a slow Fire; when the Rumps are half done, put the Pigeons to it, let all simmer gently; take as many Chesnuts as you think proper: roast them enough to peel both Husks; take the best to boil tender in Broth, pound others to make a Cullis, with some of the

the Broth of the first Preparation; sift the Cullis in a Stamine; add a little Veal Cullis; put the Rumps in the Bottom of the Tureen, the Fat well wiped off, the Pigeons upon them; then the Chesnuts whole, and Cullis.

Terrine de Volailles.

Tureen of Poulteries.

TAKE Fowls, Chickens, Turkeys, Pigeons, which you please, or several Sorts together, Fowls and Turkeys, cut them in Quarters; Chickens and Pigeons, truss them whole as for boiling, Legs inside; lard them with large Pieces of Larding, Bacon and Ham intermixed; braze them in a well seasoned Braze: serve with any stewed Greens or Roots which you please, or a Ragout of Sweet Breads: also without Ragout or Greens, but any Sorts of Sauce.

Terrine au Monarque.

GARNISH the Bottom of a Brazing-pan with Slices of Fillet of Veal and Ham, upon this a Neck of Mutton larded, pickled Pork, cut in pretty large Bits, two whole Pigeons, trussed for boiling, six Quails, a Couple of Partridges of a good *Fumé*, season with Salt, whole Pepper, Powder of Basil; cover all with Slices of Lard and Veal; put a little Broth, a small Glas of Brandy, stop the Steam with a Paste made with Vinegar; simmer it on a slow Fire, or in the Oven about four or five Hours; make a Ragout with chopped Truffles, Sweet Breads, Cock's Combs, a Bit of Butter, Broth and Cullis; reduce the Sauce pretty thick: the Meat being done, put it in the Tureen, sift the Broth of it; mix it with the Ragout, take care it is not too salted; give it a boil together, and serve upon the Meat in the Tureen.

Terrine de Lapreaux.

Tureen of Rabbits.

CUT two Rabbits in large Pieces, lard them through and through with large Pieces of larding Bacon, seasoned with Salt and fine Spices; put them in a Stew-pan with a good Slice of Ham, a Bit of Butter, a Nofegay of sweet Herbs, two Cloves, a Laurel Leaf, a little green Basil, half a Clove of Garlick; simmer them a little while in this Manner, then put them in another Stew-pan, upon Slices of Fillet of Veal, with all their first Seasoning; cover it over with thin Slices of Lard, soak it about half an Hour over a slow Fire, then add a Glass of white Wine; when done, put the Rabbits in the Tureen, and add some good Cullis to the liquid of their boiling, give it a boiling together, skim and sift; add a Lemon Squeeze, and serve upon the Meat.

Terrine de Macreuses au Jambon.

Tureen of Wild or Sea Ducks with Ham.

TRUSS them as you do a Fowl for boiling, and make a Farce with the Livers, rasped Lard, Mushrooms, Parsley, green Shallots, raw Yolks of Eggs, Salt and Pepper, with which you stuff the Fowls; braze them four or five Hours with a Pint of white Wine, Slices of Beef and Veal, two Onions, one Carrot, and one Parsnep, a Nofegay of Parsley, green Shallots, one Laurel Leaf, Thyme, three Cloves, Pepper and Salt; for the Sauce, soak few Slices of Ham of the same Bigness, then simmer them on a slow Fire until they are done; then take them out and put in the same Stew-pan, some good Cullis, stirring it at bottom, to mix the Glaze which the Ham has made; add a little Vinegar, then

then put the Slices of Ham in it to warm without boiling and serve all together upon the Macreuses.

N. B. This Water Fowl is not common in England, but there is a small Kind of Duck called Shuffler, which may be dressed the same, and any eatable Water Fowl: this is further explained in Wild Fowls Articles. Vol. II.

Terrine de Poisson.

Tureen of Fish.

TAKE fresh Water Fish, which Sort you please, or different Sorts together, if Tenches you must scale them before emptying; Pikes and Perches, you leave the Scales until they are done; the Meat will be of a better Colour, and a finer White; if it is *en Gras* stew them with few Slices of Veal and Ham, a little Broth, a Glass of white Wine, a Nosegay of sweet Herbs, two Cloves, one of Garlick, Thyme and Laurel, few Slices of Lard, Pepper and Salt; when done, drain them from the Liquor, and put the Fish in the Tureen; add a little Cullis to their Broth; skim it and sift it in a Sieve, and serve upon the Fish: you add to it what Sorts of Ragout you please: if it is to be Meager, you braze the Fish as such, and serve with their Sauce, Peas or Lentil Cullis.

Terrine à la Neuvaïne.

• Tureen as you please, or any how.

USE a Tureen which will bear the Fire, and put in it any Sorts of Butcher's Meat you think proper, or of Game; chop it pretty small, and several sliced Onions, a little Beef Suet, half a Glass of Brandy, Salt and Spices; stop the Steam with a Paste made of Flour and Vinegar, and stew it slowly, (as you would à la Mode

Beef, for about five Hours; then take off the Paste, skin the Fat a little, and serve as it is; it will also eat very well cold: this may equally be done in a Stew-pan.

Terrine de Saumon.

Tureen of fresh Salmon.

GARNISH a Stew-pan with few Slices of Veal and Ham, and put upon it what Quantity of Salmon you please; cover it over with thin Slices of Lard, seasoned with Pepper and Salt, a Nosegay of Parsley, green Shallots, two Cloves, Thyme and Laurel, a Glas of white Wine; soak it over a very slow Fire for about an Hour, then take out the Salmon to put in the Tureen, add a little Cullis to the Sauce, give it a boiling to skin it, and sift it in a Sieve; instead of this Sauce, you may serve a Sweet Bread Ragout or any other; for Meager, serve with a Cullis of Craw-fish and Ragout.

Terrine de Saumon aux Ecrevisses.

With Craw-fish.

TAKE about three Pound of fresh Salmon cut in two or three large Slices; put them in a Brazing-pan, with few Slices of Lard, a Nosegay of sweet Herbs, two Cloves, a small Bit of Nutmeg; the liquid to be half Broth and half white Wine, Salt and Pepper; boil it over a slow Fire about half an Hour, in the same Time prepare about half a hundred of Craw-fish, by scalding them in boiling Water, and boil the Tails in Broth very tender; dry the Carcass, to pound very fine, and add some good Cullis to it, to sift it in a Stamine; let it be pretty thick, mix a little of the Braze with it, first well skimmed, then add the Tails to the Cullis; warm without boiling, to serve in the Tureen upon the Salmon.

Cassrole

* *Casseroles au Ris.*

TO make a middling First-course Dish; take about half a Pound of Rice, well washed in hot Water several Times; boil it in fat Broth very tender; use what kind of Meat you think proper, braized very tender, such as Turkeys, Pigeons, or any other Sorts of Poulteries, pickled Pork, Sheep's or Lamb's Rumps, &c. &c. lay a Down of Rice in the Dish you intend to serve at Table, then the Meat upon this, and about an Inch thick of Rice over; rub it over with a Knife dipt in melted Butter or Lard; give it a good brown Colour with a Salamander or in the Oven.

* This *Casseroles* is often done in a Stew-pan proportionable to the Dish intended; the different Preparation laid close intermixed, then turned over gently to keep its Form from which it takes its Name, viz. Stew-pan.

Different Hochepot.

Hochpot of different Sorts.

USE what kind of Meat you please, as Brisket of Beef, Mutton Stakes, whole Pigeons, Rabbits cut in Quarters, Veal or any Sorts of Poulteries; boil this in short liquid with some whole Onions, Carrots, Parsneps, Turnips, Sellery, a Nosegay of Parsley, green Shallots, one Clove of Garlick, three of Spices, a Laurel Leaf, Thyme, a little Basil, large thick Sausages, thin Broth or Water; boil a long while over a slow Fire, when done drain the Meat, and place it upon the Dish intermixed with the Roots, sift and skim the Sauce; reduce some of it to a Glaze, if you like; and glaze the Meat with it; then add some Cullis in the same Stew-pan, and Broth sufficient to make Sauce enough, Pepper and Salt; sift it in a Sieve, and serve upon the Meat; if you use Brisket of Beef, let it be half done before you put the Roots to it, which should always be scalded first, as it makes the Broth more palatable.

*Salamalec.**A Fancy Dish, or Tureen.*

PUT Slices of Beef in the Bottom of a Soup-pot or Brazing-pan, two or three Spoonfuls of Broth, upon this a Neck of Mutton properly prepared, a Couple of Partridges trussed as for boiling, one large Rabbit cut in Quarters, and larded, few thick Sausages, a Bit of Ham, first boiled some Time in Water, few whole Onions, Carrots, Parsneps, a Nosegay of sweet Herbs, Salt and whole Pepper; simmer it on a slow Fire about six Hours; when the Meat is done drain it, and wipe the Fat off clean, and lay it properly, intermixed in the Dish or Tureen you intend to serve; sift the Sauce and skim it very well; add a little chopt Charvil, give it a boiling, and serve upon the Meat.

Financiere.

Meaning a rich expensive Dish.

TAKE a Head of Salmon, pretty long of about five or six Pound, clean it as for boiling; lard the upper Part with fine Lardons, and fill it with a Ragout of Sweet Breads, Truffles or Mushrooms; fasten it so as the Ragout don't get out; put it in a Brazing-pan much of its Bigness, upon thin Slices of Lard and Veal, one or two Slices of Ham, a Nosegay of Parsley and green Shallots, two Cloves, a Bit of Nutmeg, a Laurel Leaf and Thyme, few sliced Onions and Roots; soak this on a slow Fire about an Hour, then put the Salmon to it well tied; add some good Broth, a Pint of white Wine, Pepper and Salt, simmer it about an Hour; while this is doing, boil six small Pigeons, as many small Fricandeaux, called *Grenadins* larded, and a Dozen of large Craw-fish, as many Truffles peeled; prepare a Glaze with

with Veal and Ham; when it is all done dress the Salmon upon the Dish, and the second Preparation intermixed round it, and glaze the Meat, not the Salmon; for Sauce, mix some good Consommé and Cullis, a Glass of white Wine, a little Pepper and Salt; give it a boil, and serve round the Salmon upon the Meat Part.

Chartreuse.

After the Name of those Friers.

TRUSS a Partridge as for boiling, four Sheep's Rumps scalded, a Couple of Legs of Fowl, braze altogether with few Slices of Lard, a Nosegay of Parsley, green Shallots, Thyme, Laurel, Basil, two Cloves, Pepper and Salt, Broth and a Glass of white Wine: scald Bits of Carrots, Parsneps, Sallery, Turnips cut properly; boil them in good Broth and stewed Spinage; when the Meat is done, sift the Broth, and mix it with the Roots and Spinage; then take a Stew-pan, the Bigness of the Dish you intend to serve upon; lay the Bottom with the Slices of Lard, which were used for the Meat; lay the Partridge in the middle, Breast undermost, then the Sheep's Rumps, and the Legs of Fowls in the Form of Stars, intermixed with the different Roots and Spinage, without Sauce; leave it so some Time on a slow Fire; when you are ready to serve, turn it over gently upon the Dish, and take off the Lard; wipe the Fat off with a clean Rubber, and serve upon them the Sauce of the stewed Greens.

Marbrée.

Marbled, Coloured.

TAKE eight Pig's Ears, as many of Calve's, well scalded, two Pound of Ham, a good large Calve's Tongue, eight Beef Palates; boil this all together with
half

half Wine and half Water, sweet Herbs plenty, four Cloves, Thyme and Laurel, whole Onions, and fine Spices; when done let them cool to chop fine, and put a Bit of Butter in a Stew-pan with few chopped Truffles, green Shallots and chopt Parsley; add a Glass of white Wine, simmer about a Quarter of an Hour, then put the minced Meat in, with Bits of Breast of Fowl roasted, Pistachio-Nuts, and sweet Almonds; cut in four, hard Yolks of Eggs; season it all together with Salt and fine Spices; boil it some time with a Pint of white Wine, until the liquid is quite reduced; then take another Stew-pan of the Bigness the *Marbrée* is to be; rub it all over with Butter slightly, only sufficient to stick Wafers of different Colours in what Shape you please; then put the Meat in this very close, with the Juice of two Lemons; put it in a cool Place to cool, Jelly like: when you want to use it, dip the Pan in warm Water, turn it gently over upon a Napkin.

Corbillon.

Intermixed like a Basket.

TAKE Fillets of any Sorts of Game, several Sorts mixed together, small Onions scalded, few Crawfish trimmed, tie all up in thin Slices of Bacon, and boil in good Broth, a Glass of Wine; also seven or eight small Grenadins larded, a Slice of Ham, a Nosegay of Parsley, green Shallots, two Cloves; when the Meat is done, sift the Sauce, and reduce it to a Glaze for the Fricandeaux, lay it intermixed upon the Dish, and serve with a good Sauce as you shall think proper; garnish the Dish round with fried Bread cut properly: this is also often intermixed with all Sorts of stewed Herbs and Roots, in the Form of the *Casserole*, with different Sorts of Meat, Poultry or Game.

Matelotte

Matelotte Royale.

SCALD one Dozen of Cock's Combs, and three Pair of Lamb's Brains, put them in a Stew-pan upon Slices of Lard, and Fillets of Rabbits, larded with Anchovies, Pieces of Eels; also larded as the Rabbits, Bits of Carps, Pinions of Fowls or Chickens, a Dozen of large Craw-fish trimmed, few small Onions scalded, Salt and whole Pepper, half a Lemon sliced, first peeled; wet it with good Broth, a Glas of Wine, a Spoonful of Oil, a Nofegay of Parsley, green Shallots, one Clove of Garlick, three of Spices, Thyme and Laurel; when the Meat is done, drain it off the Fat; lay it upon the Dish, well intermixed; garnish the Dish round with fried Bread, sift and skim the Sauce; add some Cullis to thicken it, and Spawns of Craw-fish; boil it a Moment, and serve upon the Meat; instead of this you may use a Sauce *à la Carpe*, which you will find in Sauce Articles, Page 41.

Matelottes de ce que l'on veut.

Matlot of what you like.

TAKE six Sheep's Rumps, half a Pound of pickled Pork, eight Pinions of Fowls, one Dozen of small Onions scalded; put all together in a Stew-pan, between Slices of Lard and Veal, a Nofegay of sweet Herbs, Pepper and Salt, two Cloves, soak it on a slow Fire about half an Hour; then add few Spoonfuls of Broth, a Glas of white Wine: the Rumps should be half boiled, before you put the rest to it; when the Meat is done, drain it, and lay it handsomely on the Dish; skim and sift the Sauce; add some Cullis, and a pounded Anchovy, and a Spoonful of whole Capers; serve upon the Meat; garnish the Dish with fried Bread, cut in different

rent Forms: you may also use Pig's Tails, and Lamb's, or any Sorts of Meat you think proper.

Prussienne.

Matlot Prussian Fashion.

CUT the Gristles of a Breast of Veal in middling Pieces, scald them with Bits of pickled Pork, braze it together with few Slices of Lard, half a Lemon sliced without the Peel, a Nosegay as usual, two Cloves, half a Laurel Leaf, Thyme, a little Broth, half a Glass of white Wine; when half done, add a good Chicken cut in four, a good Eel cut in Pieces, Pepper and Salt, when all is done enough, drain it from the Fat, and intermix it upon the Dish; sift and skim the Sauce, add some Cullis and Butter, reduce it to a good Consistence; when ready to serve, add some chopt scalded Parsley, and serve upon the Matlot.

Matelotte au General.

Fit for a General.

TAKE eight large Onions which you scoop Inside, to make room to put a good Forced-meat made of Poultry or Veal; braze them with Slices of Lard, and as many fat Livers, a Nosegay, two or three Cloves, Thyme, Laurel, Basil, Pepper and Salt, and Broth; boil slowly, and prepare a Dozen of Cox's Combs, which you first boil in Broth; then make a Ragout of them, with Consuet, and Cullis, half a Glass of white Wine; simmer it to reduce it to a good Consistence, lay the Onions and Livers, intermixed on your Dish, and serve the Ragout upon the Meat, and garnish the Dish with fried Bread: all those Dishes under the Denomination of Matelotte may equally be served in Tureens.

Matelotte

Matelotte aux Oignons d'Hollande.

With large Dutch or Spanish Onions.

CUT seven or eight Bits of Beef's Rumps, scald them well, and braze in Broth, a Nosegay, two Cloves, Thyme, Laurel, Pepper and Salt; when they are half done, put to it eight large Onions, first scalded; when done, sift the Sauce; add a Glass of red Wine, and some Cullis, and serve it as all former.

Gâteau de Viande de ce que l'on veut.

Meat Cake of what Sorts you please.

ACCORDING to the Bigness desired, take of Beef Stakes, of Leg of Mutton, Fillet of Veal, a Hare-boned, Beef Suet, raw Ham; chop all together pretty fine, season it with Salt and fine Spices, chopt Parsley, green Shallots, Powder of Basil, one Clove of Garlick, eight Yolks of Eggs; half a Glass of Brandy, two Pound of fresh Bacon, cut in Dices, or less; mix it well all together, then take a Stew-pan, the Bigness of the Cake you intend; garnish it all over with pretty thick Slices of Lard, then your minced Meat; cover it close, put it in the Oven for about four Hours; when it is cold take it out of the Stew-pan, scrape the Lard with a Knife to make it white and even; you may garnish this with all Sorts of Colours, according to Fancy; serve upon a Napkin.

Gâteau à l'Espagnole.

Cake Spanish-Fashion.

MAKE Forced-meat with about two Pound of Fillet of Veal, a Pound of Beef Suet, chopt Shallots, Parsley,

Parsley, Mushrooms, a small Glass of Brandy, Pepper and Salt, six or eight Yolks of Eggs; garnish a Stewpan with Slices of Lard, and put this Farce upon it; leave a Hole in the Middle to put a Ragout of Pigeons finished of a good Taste, cover it over with some of the Farce and Slices of Lard: bake it in the Oven about two Hours, then turn it over gently upon the Dish, take off the Bacon, wipe the Fat off clean, baste it with a little Cullis, mix with two Yolks of Eggs, a little Butter, strew it with Bread Crums; put it a while in the Oven to take Colour: serve upon it a Sauce à l'Espagnole, which you will find in Sauce Articles; you may use any Sorts of Ragout, well finished, instead of Pigeons.

Composition de Panade pour toutes Sortes de Viandes.

How to make a proper Batter to use with all Sorts of roasting Meat.

MELT some good Butter, and put to it three Eggs with the Whites, well beat up, warm it together stirring continually; baste any roasting Meat with it and Bread Crums, and so continue to make a Crust of what Thickness you please.

CHAPITRE SIXIEME. De la Volaille.

CHAPTER SIXTH. Of Poultry.

Poulets en Fricassée.

Fricassee of Chicken.

CUT a Chicken in Pieces, and throw it in hot Water, as you do it, to scald, also the Liver and Gizzard, and the Legs singed over the Fire, the Claws cut off; then

then drain all together, and put it in a Stew-pan with a Bit of Butter, few Mushrooms, Artichoke Bottoms if you like; first scalded about a Quarter of an Hour in hot Water, a Nofegay of sweet Herbs, one Clove; put it over a good Fire, then add a little Flour, and warm Water, Pepper and Salt; boil it till the Chicken is done, and very little Sauce remaining; when you are ready to serve, make a Liaison with two or three Yolks of Eggs, and Cream, a little Nutmeg if approved, a Squeeze of Lemon; such as don't like Cream, mix the Eggs with Broth; a Hen Chicken is preferable to a Cock, as the Meat is tenderer.

Fricassée de Poulets à la Fermière.

Fricassée Farmer Fashion or in haste.

KILL one or two Chickens, gut and cut them in Pieces, scald them in hot Water, and without giving time to cool, give it a fry in Butter, few sweet Herbs, two Cloves, Pepper and Salt, then put Flour and boiling Water, and boil till they are done, and the Sauce short; then make a Liaison with Yolks of Eggs, Milk or Cream, a little Nutmeg, and Verjuice or Vinegar: this is only to be done in a hurry, and if the Chicken does not cool, it will prove pretty tender.

Differentes Fricassées de Poulets.

Chicken Fricassée of different Manners.

CUT the Chickens in Pieces, and put them in a Stew-pan with a Bit of Butter, a Nofegay, a little Flour, a Glasse of white Wine and Broth, boil till they are done with short Sauce; take out the Nofegay, and make a Liaison with Eggs and Broth, a Pinch of chopped Parsley, and a Lemon Squeeze; if you would have it with Mushrooms or fresh Morels, you put the Meat and

and Mushrooms or Morels together in a Stew-pan with a Bit of Butter and Salt; simmer slowly untill they are done; the Mushrooms or Morels will yield liquid enough: when they are done, add a Bit of Butter and Flour, a little Cream, and warm without boiling; you may also add a Lemon Squeeze.

Poulets à la Giblottes de Plusieurs Façons.

Timbals of Chickens of different Manners.

TRUSS the Chickens as for boiling, then cut them in Quarters, put them in a Stew-pan with Truffles or Morels, a Nosegay of Parsley and green Shallots, half a Clove of Garlick, two of Spices, Thyme and Laurel, a Bit of Butter, Giblet, and Gizzard, and all the Trimmings; simmer all together, then add a little Broth, a Glas of white Wine, a little Flour, and few Spoonfuls of Cullis, Salt and Pepper; finish the boiling, and reduce the Broth to the Consistence of a Sauce; rake out the Nosegay, skim the Fat, and serve very hot: you may also make it with small Onions, you prepare the Chickens the same; scald the Onions first, then put them in the Stew-pan with the Chickens, a little Butter to simmer some Time, then add Broth, Cullis, and a little white Wine or none; when done, skim the Fat, and add a pounded Anchovy, and few whole small Capers.

Poulets à l'Etuvee.

Chickens stewed or Matlot.

CUT a Carp with Roe in large Pieces, and put it in a Stew-pan with the Roe, a Chicken cut in Pieces, one Dozen of small Onions, scalded, few Mushrooms, a Slice of Ham, a Nosegay of Parsley, Chibbol, Thyme, Laurel, Basil, two Cloves, a Bit of Butter; simmer

Simmer all together on the Fire, then add Broth, a Glass of Wine, few Spoonfuls of Cullis and Flour, Pepper and Salt; let it boil till the Chicken is done, and the Sauce reduced; then take out the Carp, Nosegay, and Ham, leave the Roe, add a chopt Anchovy, few small Capers; place the Chicken upon the Dish, intermixed with Onions and Roes; skim the Fat off the Sauce: serve upon the Meat, garnish the Dish with fried Bread.

Poulets à la Cavaliere.

A la Cavaliere, meaning without Art or Ceremony.

TRUSS the Chickens as for boiling, Legs Inside, flatten the Breast, marinade them four or five Hours in Oil, Lemon Slices peeled, Sprigs of Parsley, whole green Shallots, one Clove of Garlick, Thyme, Laurel, Basil, Salt and fine Spices; then tie them up in thin Slices of Lard, and good deal of Paper, with as much of the Marinade as you can; broil them on a slow Fire; when done, take off the Lard and Herbs, which may stick to the Chickens; and serve with what Sauce you think proper.

Poulets Mignons aux Ecrévisses.

Mignons, a favourite Dish; small Chickens with Craw-fish.

SPLIT two Chickens by the Back, and bone them all to the Legs and Wings; stuff them with a Farce called *Salpicon* raw cut in small Dices, made with Sweet Breads, Mushrooms, scraped Lard, chopped Parsley, green Shallots, Powder of Basil, Salt and Pepper; then give the Chickens their proper Form and sew up the Back; tie them up with Slices of Lard, and Bits

of Linen or Stamine; boil them in Broth, in a Pan much of their Bigness, a Glass of white Wine, a Nosegay of sweet Herbs; when done, take off the Lard, wipe the Fat off very clean; and serve with a Ragout of Craw-fish Tails and Cullis: you will find the Way to make it in Cullis Articles.

Poulets à la Perle.

Chickens in the Form of Pearl.

CUT two Chickens in two, and bone them all to the Legs; fill each Piece with a *Salpicon* as the former, give each Half, the Form of a Pearl; cut the Leg pretty close to give it a pointed Form; sew them up, and braze them with Slices of Veal, and Lard, a little Broth, and a Glass of white Wine, two Slices of peeled Lemon, a Nosegay, half a Clove of Garlick, two Cloves, a little Thyme and Laurel, Pepper and Salt; when done, flit the Sauce, and skim it very free from Fat; add a little Cullis to thicken it, reduce to a Sauce, and serve upon the Chickens.

Poulets au Vin de Champagne.

Chickens with White Wine Sauce.

TAKE two good large fat Chickens, and truss them like Fowls, and lard them coarsly; give them a fry in Lard for a Moment, then put them in a Stew-pan with Slices of Veal and Ham, and the melted Lard which you used before; cover them with thin Slices of Bacon, two Slices of peeled Lemon upon the Breast, a Nosegay, two Cloves, Thyme, Laurel, few whole Mushrooms, half a Clove of Garlick, a Glass of white Wine; when done, skim and sift the Sauce, add a little Cullis, and serve upon the Chickens.

Poulets

*Poulets au Pontife.**Chickens Pontiff Sauce.*

SCALD and boil eight or ten small Onions to half, then drain them, and put them to marinade with Truffles; cut in Dices two fat Livers, fine Oil, Salt and Pepper, Parsley, Shallots, a little Basil, all finely chopped; take two middling Chickens, which you split, and bone all to the Legs; put the Marinade in them, truss the Legs upon the Breast, and sew them up; give them a fry with a Bit of Butter; tie a Couple of Slices of Lemon upon the Breast, with Slices of Bacon, and roast them: serve with a Sauce au Pontife, which you will find in Sauce Articles, Page 46.

*Poulets à la Folette.**Folette, Wanton, Fantask, &c.*

CUT Carrots and Parsneps according to Fancy, which boil in Broth, with half a Dozen small Onions, and cut few Truffles and Mushrooms, and a Slice of Ham in Dices; put this last in a Stew-pan, with good Butter, a Nofegay of sweet Herbs, two Cloves, Thyme and Laurel; give it a fry in the Butter, then add Veal Gravy, a Glass of white Wine, and boil slowly; when done, skim the Fat very clean, add a little Cullis, and put to it the first Preparation, half a Handful of Olive stoned, roast two middling Chickens, stuffed with a little Farce, made of their Livers, &c: roll them up in Slices of Lard and Paper: when done, serve the Ragout upon them.

Poulets à la Belle-vüe.

See Sauce à la Belle-vüe, Page 39.

BOIL eight or ten small Onions in Broth to three Parts, then put them in a Stew-pan, with some melted Lard, two Slices of Lemon peeled, Truffles or Mushrooms, fat Livers cut in Dices, Pepper and Salt; simmer this slowly about half an Hour without liquid, then let it cool; bone two good Chickens, and stuff them with the Ragout, wrap them up in Slices of Bacon, with Pepper and Salt, few green Shallots, Sprigs of Parsley, and a double Paper, rubbed over with good Oil or melted Butter; broil them slowly; when done, wipe the Fat, and serve with a Sauce à la Belle-vüe, which you will find in Sauce Articles.

Poulets à la Mariée.

Chickens, Bride Fashion.

BONE two small Chickens, and stuff them with fat Livers minced, and mixed with chopt Parsley, one Shallot, a little Basil, scraped Lard, Pepper and Salt; marinade awhile in good Oil, then wrap them up with thin Slices of Bacon, Veal and Ham, and double Paper; put them in a Stew-pan, upon a very slow Fire; when done, take off all the Slices, and serve with Sauce Non-pareil. See Page 31.

Poulets à l'Italienne.

Chickens Italian Fashion.

TRUSS a Couple of Chickens, as for boiling, lard them with Larding, Bacon and Ham intermixed; give them a fry in Butter, then in a Stew-pan, with Slices

Slices of Veal, and the Butter you used first, a Nosegay, one Clove of Garlick, two of Spices, Pepper and Salt, covered with Slices of Lard, half a Lemon, sliced, and first peeled; soak it about half an Hour, then add a Glass of white Wine; when done, sift the Sauce, and skim the Fat; add a little Butter, rolled in Flour: reduce to the Consistence of a Sauce, and serve it upon the Chickens.

Poulets à l'Aspic.

See Aspick Sauce, Page 38.

BOIL eight small white Onions to half; serve them whole, and put them in a Stew-pan, with Truffles or Mushrooms cut in Dices, chopt Parsley, Shallots, fat Livers, Thyme, Laurel, a little Powder of Basil, two Spoonfuls of good Oil; simmer this until all is done tender, add Pepper and Salt, then let it cool: split two Chickens, take out the Breast Bone, and stuff them with the Ragout; when well fastened, give them a fry in Oil or Butter, then wrap them up with few Slices of Lard and Paper, and finish them in roasting; and serve with Aspic Sauce, as set forth in Sauce Articles.

Filets de Poulets à la Béchamel Pannée.

Fillets of Chickens Bechamel Sauce with Bread Crums.

CUT the Hind Part of two or three Chickens off, meaning the Legs and Rumps; they will serve you for another Dish; and roast the Breast first, wrapt in Paper, rubbed with Butter; when done, and cold, cut all the Meat in Fillets to put in a Bechamel Sauce, and put it in the Dish you intend to serve at Table; strew Bread Crums over it, basting with a little melted Butter;

ter; give it a Colour in the Oven, or with a Salamander, or a Brazing-pan Cover: you will find Bechamel Sauce in Sauce Articles, Page 42.

Filets Soufflés à la Béchamel.

Fillets Puffed Bechamel Sauce.

PUT a Bit of good Butter in a Stew-pan with a Slice of Ham, two Shallots; cut in few Bits, few Basil Leaves, one sliced Onion; soak all together upon a quick Fire, then add Cream sufficient; boil it till the Sauce is of a good Consistence, and sift it in a Sieve; add Pepper and Salt, then put to it Fillets of roasted Meat, as of Poultry, Rabbits, Partridges, &c. add the Whites of two Eggs, first well beat; mix it well all together, and pour it in the Dish you intend to use for Table; Bread Crums over it, and very small Bits of Butter, close to each other upon the Crums; give it Colour as the former, and serve quite hot.

Fleurons à la Brunette.

Flourish in Form of Petit Pâté.

TAKE Petit Pâté Moulds or any other, garnish the Inside with very thin Slices of Bacon, then cut Truffles in what kind of Flower you please; lay this upon the Bacon, the upper Part of the Moulds, for a Border; and garnish the lowest with any Sorts of Greens of different Colours, first scalded, and rub it all over with Whites of Eggs, to make them stick, then chop the Parings of the Truffles, with Breast of Fowl roasted, Udder and scraped Lard, half a Shallot, Pepper and Salt, four Yolks of Eggs; fill the Moulds with this, cover them with a thin Slice of Lard, bake in the Oven, the same Heat as for Petit Pâtés: they will only require about a Quarter of an Hour to bake, when done.

done, take off the Lard at the Top, and turn them over gently upon the Cover of a Stew pan, and take the first Slices of Lard off gently for fear of displacing any of the Garnishing, and serve with a good Cullis Sauce, mixed with a little white Wine.

Poulets à la Bricoliere.

This Name is taken from the Way of being trussed, as resembling Part of a Chairman's Strap, or the Harness of a Shaft Horse.

BONE two or three small fat Chickens, all to the Legs, which you truss upon the Breast; give them a few Turns in a Stew-pan, with a little Oil or Butter, and two Slices of peeled Lemon; then put them in another Pan with few Slices of Ham and Veal, the Oil or Butter, and Lemon which you used first; cover them over with Slices of Bacon, a Nosegay, one Clove of Garlick, two Cloves of Spices, Thyme, Laurel, Pepper and Salt; soak all this about a Quarter of an Hour, then add a Glass of white Wine; finish the Brazing, sift and skim the Sauce, add a little Cullis, to make a Liaison; and serve upon the Chickens.

Petit Poussins aux Pavies.

Small Chickens, and preserved Nectarines.

TRUSS three very small fat Chickens quite round, and give them a fry in Butter; then wrap them up in Slices of Lard, with few Slices of Lemon upon the Breast, and Paper over it, roast them; take Nectarines, preserved in Vinegar, which you cut in Slices, peel them, and soak in Water awhile, to take out the Taste of Vinegar; mix a little Gravy and Cullis together, and put the Nectarines in it to warm, and serve upon the Chickens; you may also only cut them in Quarters, and simmer a little longer in the Sauce, to make them tender.

Fricassée de Poulets à la Bourdois.

Fricassée of Chickens; after the Name of the Author
Bourdois.

CUT two small Chickens as usual, and put them in a Stew-pan with all the Trimmings, a Slice of Ham, a Nosegay of Parsley, and green Shallots, two Cloves, Thyme, Laurel, few Leaves of Basil; soak all together a Moment, with a Bit of good Butter, then add some Broth, a little Flour, a Glass of white Wine; boil till the Chickens are done, and the Sauce reduced; then make a Liaison with two or three Yolks of Eggs beat up with a little Broth, few Drops of Verjuice, or a Lemon Squeeze; pour this upon the Dish you intend for Table; let it cool, then strew it over with Bread Crums, and small Bits of Butter, close to each other; colour in the Oven, or with a Brazing-pan Cover, or Salamander.

Des Couleurs que l'on se sert à la Cuisine.

Of Colours used in Cookery.

FOR Red, take baked Beet-root pounded, put a little Cullis to it, and sift it in a Stamine; it must be pretty thick; you may make a little thin Paste of it, which you cut to what Form or Flower you please, to apply upon any Thing you have a Mind to flourish; baste the Meat with Whites of Eggs first, to make it stick, then put it in the Oven a Moment, just to dry it: *Yellow* is made with Yolks of hard Eggs, pounded, and a little Cullis, and sifted as the former: *Green* is made with scalded and pounded Spinage, and finished as the former; and the same of any others: *Cochineal* and *Saffron* make also very good Colours, and if you mix

mix a little melted Isinglass with each, it will make the Jelly stronger, and fitter to cut in different Shapes, with which you may garnish any cold Dishes according to Fancy.

Poulets Historiés.

Chickens Garnished, embellished, &c.

TRUSS a Couple of large Chickens, as to roast; give them a few Turns over the Fire in a Stew-pan with Butter, and a Lemon Squeeze, to preserve their Whiteness, then take them out, and wipe the Breast very clean; cut a large Onion quite round, and pretty thin, take two or three Rings, which you dip in Whites of Eggs, and apply upon the Breast; and in them lay different Colours, in proper Forms, as your Fancy shall direct, basting the Breast of the Chickens with White of Eggs, to make the Colour stick: for *Red*, use Craw-fish Spawn, or some of the former Colours, or chopped Ham: for *Green*, use green Herbs of a good Flavour, as Ravigotte: for *Yellow*, Yolks of hard Eggs: for *White*, Breast of Pouktry minced; then cover this over with thin Slices of Lard, and put them in a Stew-pan to braze, with few Slices of Veal and Ham, and a Nosegay of sweet Herbs, two Cloves, a Bit of Laurel Leaf, a Slice of Lemon peeled, Pepper and Salt, a Glas of white Wine, as much good Broth; cover it over with white Paper; let it braze on a middling Fire about an Hour; when done, take off the Lard gently, add a little Cullis to the Sauce; reduce it to a good Consistence, sift it, and skim the Fat clean off: serve upon the Chickens.

Culottes de Poulets aux petites Onions.
 (Culottes are the Legs and Rumps cut off together.)

WHEN you have occasion to use Breasts of Chickens for Fillets, Forced-meat, or other Use; tie up the Hind Part to what Form you please; give them few Turns on the Fire, with good Butter, then put them in a Stew-pan to braze, with few Slices of Ham and Bacon, a Nosegay, half a Lemon, sliced, and small white Onions, half boiled; cover it over with thin Slices of Lard, add a Glass of white Wine, or a little Broth; braze slowly; when done, sift and skim the Sauce, add two Spoonfuls of Veal Cullis; reduce the Sauce, and serve upon the Meat, with a Lemon Squeeze, if not relishing enough of the Lemon from the Slices.

Poulets aux Ecrevisses.

Chickens with, or as Craw-fish.

BONE two or three middling Chickens, then roll them pointed at the Neck Part, and braze them with Slices of Lard and Ham, two or three Slices of Lemon peeled, two Spoonfuls of good Jelly Broth, a Glass of white Wine, Salt and Pepper, a Nosegay of sweet Herbs, half a Clove of Garlick, and as many large Craw-fish as Chickens, which you braze together; they will only require about an Hour to do, then take them out, and wipe the Fat off; lay them on the Dish you intend for Table, stick the Neck Part in the Tail of a Craw-fish, the Body upon the Chicken, and the Claws on the Side; sift and skim the Sauce, add a little Veal Cullis; reduce it, and serve upon the Chickens.

Poulets à la Broche avec Ragoût de Légumes.

Roasted Chickens with stewed Greens.

MAKE a little Forced-meat with the Livers, scraped Lard, chopped Parsley, Shallots, Pepper and Salt; stuff a Couple of Chickens with this, trussed for roasting; lay a Couple of Slices of Lemon on the Breast, and wrapt up with thin Slices of Lard and Paper; roast them and serve upon what Sort of stewed Greens you please, as Spinage, Morels, Mushrooms, Cucumbers, green Peas, Cardoons, small Onions, any Sorts of Roots, Sallery, Olives, &c. you will find the Method to dress each Sort in Articles for Ragout, Vol. II.

Poulets à la Broche à différentes Sauces.

Roasted Chickens with different Sauces.

ROASTED or broiled Chickens may be served with what Sauce you please, as Nonparel, Nivernoise, Italian, Mariniere, Celadon, Coloris, Consumet, Saxe, &c. all the Sauces, which you will find all together, see Sauces.

Poulets à l'Excellence, Excellency.

CUT a Quarter of a Pound of pickled Pork in thin Slices, soak it until it is done to three Parts, then put to it chopped Truffles, fat Livers, Parsley, Shallots, whole Pepper; simmer this together, till all is done enough, with a Glass of white Wine; then add two Yolks of Eggs, to thicken it, and let it cool; take up the Skin of two fat Chickens, and stuff some of this Ragout under, the Rest in the Inside of the Body; truss the Chickens as for roasting, and give them a fry in a Stew.

Stew-pan with Butter, and a Lemon Squeeze; then wrap them in thin Slices of Lard and Paper, to roast; make a Sauce after this Manner: garnish a small Stew-pan with thin Slices of Bacon, Veal and Ham, Bits of Carrots, Parsneps, two sliced Onions, a Parsley-root, Thyme, Laurel, two Cloves, a little Nutmeg, a Spoonful of Oil, soak it about half an Hour in a Stew-pan, well covered; then add a Glass of white Wine, as much Broth, braze it about an Hour and half on a very slow Fire; sift and skim the Sauce: when you are ready to serve, chop three Shallots scalded, a little Butter and Flour; make a Liaison, and serve upon the Chickens.

Poulets à la Jardiniere.

(From the Garden Greens which make the Sauce.)

MAKE a Sauce with few Slices of Veal and Ham, Bits of Carrots, Parsneps, sliced Onions, few Basil Leaves; soak it until it catches a little, then put to it a Glass of white Wine, as much Broth, two Cloves, one of Garlick; boil slowly to reduce to a Sauce, then sift and skim it; add some chopped scalded Charvil, a Bit of Butter and Flour: give a boil, and serve under roasted Chickens.

Poulets à la (Bonne Amie) friendly, easy Way.

Chickens without Art.

CUT off the Wings of four middling Chickens, flatten them with the Handle of a Knife; marinate them with Pepper and Salt, chopped Parsley, green Shallots, Mushrooms, and a little good Oil, then put them in a Stew-pan, separately with the Marinade, on a good brisk Fire, and turn them soon: they will require only about a Quarter of an Hour to do; take the

the Wings out, and lay them on the Dish you intend for Table; add two Spoonfuls of Cullis to the Sauce; skim it well, and when ready, add a good Lemon Squeeze, to serve upon the Meat.

Poulets en Papillottes.

Chickens in Paper.

MAKE a Farce with three hard Yolks of Eggs, two fat Livers, Calve's Udder, Beef Marrow, green Shallots, and Mushrooms, chopped; add two Yolks of raw Eggs to mix it well together, with Pepper and Salt; cut two Chickens, each in four Pieces, and boned; stuff each Piece with some of this Farce, roll them round, and fasten them well, then give them few Turns in a Stew-pan on the Fire, with Lard and Butter, few fine Spices, chopt Mushrooms and Parsley, then cover them with thin Slices of Lard, double Paper; bake them in the Oven; when done, unfold the Paper and Bacon, save as much of the Herbs as you can, to mix with a little Gravy and Cullis, warm together, add a Lemon Squeeze to serve upon the Chickens.

Poulets à la Dauphine.

Chickens Dauphin Fashion.

MAKE a Farce with the Livers, Butter, Nutmeg, Parsley, Shallots, Pepper and Salt, Mushrooms, two Yolks of Eggs; stuff the Chickens with this Farce; when done roasting, put a little Farce under the Wings and Legs, made of Bread Crums, Butter, chopt Parsley and Shallots, Pepper and Salt; put the Chickens in a Stew-pan, Breast undermost, with half a Glass of white Wine, two Spoonfuls of Jelly Broth; simmer about a Quarter of an Hour: when ready, add a Lemon Squeeze.

Poulets

Poulets en Saucissons.

Chickens as large Sausages.

MAKE a Farce with Bread Crums, Cream, Breast of Fowl roasted, Calve's Udder half boiled, a little Tripe or Beef Marrow, few Onions baked in Ashes, chopt Parsley, Shallots, Mushrooms, Salt and fine Spices, a small Spoonful of Brandy, five raw Yolks of Eggs; and add another Farce raw, called *Salpicon*, with a scalded Sweet Bread, few Livers, Mushrooms, a little Salt and Pepper; then split two Chickens at the Back to bone thoroughly: put upon each Part, some of the first Farce, and upon this some of the second, roll them round like Sausages, well tied with Packthread, put them to braze with a Glass of white Wine, as much Broth, few Slices of Lard; when done, let them cool, then put the Remainder of the Farce round the Chickens; wrap them in Cowl, baste them with White of Eggs, dip them in Eggs, and strew with Bread Crums; put them in the Oven, until the Cowl is of a fine brown Colour: for Sauce, sift the Broth in which thy were brazed, add a little Cullis, skim it well; add a Lemon Squeeze, and serve under the Chickens.

Poulets à l'Amiral.

Chickens Admiral Fashion.

MAKE a Farce with the Livers of two Chickens chopped, with Truffles, Parsley, Shallots, scraped Lard, Pepper and Salt; stuff the Chickens with it, and give them a fry in a Stew-pan with Butter; truss them for roasting, wrap them up in Slices of Lard, and few Slices of Lemon upon the Breast, double Paper rubbed with Oil or Butter, and roast them: take some large Oysters, which

which you scald in their own Liquor, and bearded as for Ragout; rub the Bottom of a Stew-pan with Butter, and lay a Down of sliced Truffles or Mushrooms, with a little Salt and Pepper, chopt Parsley, Shallots, upon this a Bed of Oysters: continue in this Manner, two or three Times over, pouring a little Oil or melted Butter upon them, cover the Stew-pan, and soak it about a Quarter of an Hour on a slow Fire, then drain the Oysters and Truffles, to put upon the Chickens; add a little Cullis to the Sauce; give it a boiling with half a Glass of white Wine; skim the Sauce very clean of Fat, add a Lemon Squeeze, when ready to serve upon the Chickens.

Poulets à la Tartare.

Chickens Tartary Fashion.

TRUSS two Chickens, as for boiling, split them at the Back, and marinade them a while in good Oil, chopped Parsley, Shallots, Mushrooms, a Trifle of Garlic, Salt and Pepper, make as much of the Marinade stick to it as possible, garnish with Bread Crums; broil them on a slow Fire, basting with the Remainder of the Marinade; serve with Sauce Remoulade in a Sauce-boat: you will find the Way to make it in Sauce Articles, Page 42.

Poulets entre deux Plats.

Chickens done between two Dishes, viz. stewed slowly.

LARD two small Chickens, half Lard and half Ham, and stuff them with a Farce, made of their Liver, &c. put them between two deep Dishes, with Slices of Bacon, Pepper and Salt, a few pounded Cloves, Bits of Carrots and Parsneps, Slices of Onions, Sprigs of Parsley,

they, two Slices of Lemon peeled, half a Glass of white Wine; simmer them on a slow Fire; when done, sift and skim the Sauce, add a Bit of Butter and Flour, to make a Liaison; and serve upon the Chickens, which ought to be very white.

Poulets Marinés.

Chickens Marinaded.

CUT one or two Chickens as for Fricassee, put the Pieces in warm Water, as you cut them; then drain the Water off, then put them for about two Hours in a Marinade, made of Water and Vinegar, Pepper and Salt, Sprigs of Parsley, whole Shallots, Slices of Onions, Lemon, Thyme, Laurel, Cloves; keep the Marinade on hot Ashes, to give it more Taste, then wipe the Chickens quite clean with a Linen Cloth; dip each Piece in White of Eggs, and floured over; fry them in Oil or Hog's Lard, briskly, to give them a good Colour, and serve with fried Parsley.

Poulets à la Sainte Meneboul.

Chickens broiled.

TRUSS one or two Chickens, as for boiling, cut them in halves, and flatten with the Handle of a Knife, lard them, half Ham and Lard; boil them on a slow Fire, in a St. Meneboul, which is done in putting a Spoonful of Flour in a Stew-pan with Milk, sufficient to boil the Chickens, Salt and Pepper, chopped Parsley, Shallots, Thyme, Laurel, Coriander, Bits of Roots, Slices of Onions, a Bit of Butter; when this boils, put the Chickens in it; when done, take them out, and roll them in Bread Crums, give Colour in the Oven, or with a Brazing-pan Cover, or broil them;
serve

serve with Sauce à la Nivernoise; see Sauce Articles, or any other relishing Sauce, as you shall think proper.

Fricandeaux de Poulets à l'Espagnole.

Spanish Fashion.

BONE two or three middling Chickens thoroughly, stuff them with a Farce, made of fat Livers, scraped Lard, two Yolks of Eggs, Pepper and Salt, one Shallot chopped very fine; sew them up to hinder the Farce from getting out; give them few Turns in a Stew-pan over the Fire with Butter; then wipe them, and lard like a Fricandeau; braze them in good Broth, a Slice of Ham, a Nosegay, a little Basil, two Cloves, half a Clove of Garlick; when done, take them out, sift the Sauce, and reduce it to a Glaze, to put over the larded Part: and serve with a Spanish Sauce, see Sauces, Page 40.

Poulets au Verd-Pré.

(Meadow-green.) See green Sauces, page 45.

MAKE a Farce with the Livers, scraped Lard, chopt Parsley, green Shallots, Pepper and Salt; stuff the Chickens with it; wrap them in Slices of Lard and Paper: roast them, and serve with the above Sauce.

Poulets à la Cardinal.

CUT the Breast Bone out of two fat Chickens, and separate the Skin from the Flesh without breaking it, and stuff them between, with Craw-fish, Butter, a little Pepper and Salt, two Leaves of Basil, one Clove of Shallots finely chopped; sew it up very well; give them few Turns in a Stew-pan over the Fire with

Butter, then wrap them up in Slices of Bacon and Paper, to roast; make a Sauce with good Jelly Broth, half a Glass of white Wine, or a Lemon Squeeze; when ready, add a Bit of Craw-fish Butter; serve upon the Chickens.

Matelotte de Poulets à la Broche.

Matlot of Chickens roasted.

SCALD a Dozen of small white Onions, which you put in a Stew-pan, with Mushrooms, a Nolegay of sweet Herbs, green Shallots, Thyme, Laurel, two or three fat Livers, a Bit of good Butter; when fried a little, add half a Glass of white Wine, Cullis and Broth, Salt and Pepper; put a little Vinegar to it, or small Capers whole: serve under a Couple of roasted Chickens; garnish the Dish with fried Bread.

Matelotte de Poulets à l'Anguille.

With Eel.

CUT two Chickens, each in Quarters; put them in a Stew-pan, with a good Bit of Butter, a Nolegay of Parsley, Shallots, Thyme, Laurel, one Clove of Garlick, three of Spices, one Dozen of small Onions, first scalded; soak this awhile, then add a Glass of white Wine, or more, two or three Spoonfuls of Cullis, Pepper and Salt; when the Chickens are half done, put to them an Eel cut in Pieces, half a Spoonful of whole Capers; when done, take out the Nolegay and Garlick; serve the rest upon the Chickens, and garnish round with fried Bread.

Matelotte de Poulets-Cuits.

Of roasted Chickens.

CUT roasted Chickens, as for a Fricassee, and skin them; place the Bits properly on the Dish you intend for Table, and put a little Broth to it to warm; make a Ragout of small Onions, first scalded, then boiled in Broth and Cullis; a Nosegay of Parsley, Shallots, half a Leaf of Laurel, Thyme, two Cloves; when three Parts done, put to it one Dozen of small Craw-fish, a little Salt and Pepper; a little Vinegar, when ready to serve upon the Chickens.

Grenadins de Poulets.

Small Fricandeaux, done after the same Manner as the large ones, stuffed, larded, and glazed.

Poulets aux Trufes.

Chickens with Truffles.

GARNISH the Bottom of a Stew-pan with Slices of Veal and Ham, Truffles sliced or whole, a Nosegay of sweet Herbs, with a little Basil, two Cloves, Pepper and Salt; truss two Chickens as for roasting, and put them in the Stew-pan, covered with Slices of Lard; soak it on a middling Fire about a Quarter of an Hour, then add a Glass of white Wine, and finish on a slow Fire; when done, sift and skim the Sauce, add two Spoonfuls of Cullis, and reduce it to a Sauce Consistence; put the Truffles round the Chickens, and serve the Sauce upon them; Chickens roasted with Truffles, are done with chopping the Livers and Truffles together, mixed with a little Butter; stuff them with it, and serve with a Ragout of Truffles under.

Poulets à la Saint Cloud.

Chickens St. Cloud Fashion.

BONE two Chickens all to the Legs, and stuff them with a Ragout made of small Onions, chopt Truffles or Mushrooms, fat Livers, Anchovies, all cut in Dices, and well boiled with Cullis, pretty thick; sew up the Chickens, and truss them as if they were not boned; give them a Fry in Oil or Butter, and braze them between Slices of Lard, Slices of Lemon, some Cullis; simmer on a slow Fire; when done, sift and skim the Sauce, add a little more Cullis, Pepper and Salt, and serve upon the Chickens: you also serve with what Sauce you think proper; being brazed and stuffed after this Manner.

Poulets à la Liaison aux petits Oeufs Composés.

Chickens Liaison Sauce, and small Eggs shammed.

CUT two Chickens in Quarters, and braze them with Slices of Lard, a Glass of white Wine, a Nosegay of Parsley, green Shallots, a little Basil, one Clove of Garlick, two Cloves of Spices, a Bit of Butter, Flour, Salt and Pepper, a Slice of Ham, one or two Spoonfuls of Cullis; when done, sift the Sauce, and skim the Fat clean off; add three Yolks of Eggs beat up with some of the Sauce; while the Chickens are brazing make your sham Eggs after this Manner, soak Bread Crums in good Cullis, until it is quite thick; put in a Mortar, with one Clove of Shallots chopped very fine, a Spoonful of Beef Marrow melted, four or five hard Yolks of Eggs; pound this together with Pepper and Salt; then add two raw Yolks of Eggs; mix it well
Flour

all together, make little Balls of it, which you roll in Flour; put them a Moment in boiling Broth, then put them in the Sauce as prepared, and serve upon the Chickens.

Poulets à la Villageoise.

Chickens Country Fashion.

CUT out the Breast-bone of two Chickens, and truss them as for boiling; give them a Fry in Butter, lard the Breast with Sprigs of Parsley, the Sides with Lard, and roast them, basting with Hog's Lard to keep the Parsley crisp; when they are done, have a Ragout of Cucumber, well tasted; split the Breast and pour it in the Chickens: serve under a good Cullis Sauce.

Poulets au Gratin.

TAKE Chickens roasted, such as have been at Table or others, cut them in Pieces, and put them in a Stew-pan with few Spoonfuls of Cullis, half a Glass of white Wine, a Bit of Butter, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; simmer all together about a Quarter of an Hour; lay the Chickens in the Dish you intend for Table, with half of the Sauce in the Bottom, and Bread Crums or Crust Parings; simmer it until it catches at Bottom (which is the Meaning of Gratin); when ready, add the Remainder of the Sauce upon the Chickens.

Poulets en Surtout.

Chickens Masqueraded.

CUT two Chickens in Quarters, and braze with Slices of Lard, few Slices of Lemon peeled, a little Consu-

sumet, Pepper and Salt, a Nosegay, and two Cloves; have a large Eel, which you cut in pretty long Pieces, split each Bit in two, without separating quite; take out the Bones, and lard the Outside with fine Lard: boil it in Veal Cullis; which, when done, you reduce to a Glaze, to glaze the Eel with; lay the Pieces of Chickens in the Table Dish, and a Piece of Eel upon each: serve with a Spanish Sauce, or any other according to Fancy, and Convenience.

Poulets à la Reine.

(See Sauce à la Reine.) Page 48.

TAKE roasted Chickens, which have served before; cut all the Flesh from the Breast, and cut out the Breast Bone; mince the Meat, and mix it with a Farce made of Bread Crums, Cream, Beef Suet, scraped Lard, chopt Parsley, Shallots, Pepper and Salt, Nutmeg, and four or five Yolks of Eggs; fill the Chickens with this, as if whole; smoothe it with a Knife dipt in Whites of Eggs, strew it over with Bread Crums, and bake in the Oven; serve with a Sauce à la Reine.

Poulets au Céladon.

(See Sauce au Céladon, Sea-green.) Page 32. or as follows.

SCALD a good Quantity of Parsley, and Garden Cresses, or any other Herbs; squeeze the Water out, and pound the Herbs very fine; put in a Stew-pan with a good deal of Butter; let it simmer about half an Hour, then sift it in a Stamine, pressing hard with a Spoon to extract the Green of the Herbs; take Part of this Butter, to make a Farce, with the Livers chopped, Salt and Pepper; stuff the Chickens with it, and wrap them in Slices of Bacon and Paper to roast; put two or three Spoonfuls of Cullis in a small Stew-pan; boil it a Moment,

ment, and put to it some of the former Butter; add a Lemon Squeeze, when ready to serve upon the Chickens.

Poulets en Caisses.

Chickens in Paper Cases.

TAKE Chickens roasted, and cut all the white Meat in large Fillets; marinade them about an Hour, with a little Oil, Parsley, Shallots, Mushrooms, half a Bay-leaf, Pepper and Salt; make Cases of white Paper, and put the Fillets in it with their Marinade; put them in the Oven, or under a Brazing-pan Cover; when done, wipe the Fat as much as possible, add a little Cullis, and a Lemon Squeeze.

Poulets au Roumestec.

Roumestec, Cullis made of Fragments.

TAKE a Rabbit long kept, and cut as many Fillets without Bones as you can; marinade these about an Hour in melted Butter or good Oil, chopped Truffles, Mushrooms, Shallots, Parsley, Pepper and Salt, Nutmeg; take out the Breast Bone of two Chickens, without breaking the Skin; fill them up with the Fillets of Rabbits, and the Marinade; sew them up very well, and truss them for roasting; give them a fry in Butter, and roast them, wrapt in Slices of Lard and Paper: for the Sauce, simmer the Carcase of the Rabbit chopped in Pieces, Legs and Pinions of Poulteries, put to it half a Glass of white Wine, three Spoonfuls of good Cullis, well tasted; sift it, and serve upon the Chickens.

Cuisses de Poulets à différentes Sauces & Ragouts.

Legs of Chickens with different Sauces and Ragouts.

WHEN you have occasion to use the white Meat of Chickens by itself, which is often the Case where a deal of Work is done: the Legs may also serve for a good Dish; braze them with Slices of Lard, and few Slices of Lemon, to keep them white, and serve them with what Ragout or Sauce you think proper.

Poulets à la Duchesse.

CUT some Artichoke, as for to fry, and leave only a few of the tender Leaves; scald them a Moment in boiling Water, then in Broth, with few Slices of Lemon, Pepper and Salt; roast two small fat Chickens, and make a Sauce with chopped Parsley, Shallots, Mushrooms, a Bit of Butter and Flour; then put to it half a Glass of white Wine, two Spoonfuls of rich Jelly Broth, a little Sprig of Fennel, which you only leave to boil a Moment, then take it out; boil the Sauce a Moment, and skim it well: when the Chickens are ready, put them on the Dish, the Artichoke round, and the Sauce over all.

Poulets aux petits Pois.

With green Peas.

CUT one or two Chickens as for a Fricassee, put them in a Stew-pan with a little Broth, a good Bit of Butter, Flour, a Nosegay of Parsley, Shallots, a little Mint; when half done, put a Quart of green Peas in the same Pan, and boil on a slow Fire; add two Spoonfuls of Cullis, a little Salt: let the Sauce be short; take out the Nosegay before you serve: if you would have

have it white, don't put either Cullis or Gravy on it; but put three Yolks of Eggs beat up with Cream: give it a boil, stirring it continually; reduce the liquid as much as possible.

Poulets au Parmesan.

With Parmesan Cheese.

BRAZE a Couple of Chickens, with Slices of Veal and Bacon, a Nosegay of Parsley, Shallots, Thyme, Laurel, a little Basil, two Cloves, half an Onion; soak this some Time; then add half a Glass of white Wine, a little Broth, whole Pepper and Salt, a good Bit of Butter, and a little Cullis; when done, sift and skim the Sauce; put Part of it in the Table Dish with rasped Parmesan, the Chickens upon; baste them with the Remainder of the Sauce, and Parmesan over: put them in the Oven, or under a Brazing-pan Cover, with Fire enough to give them a fine yellow Colour; clean the Border of the Dish, and serve with a short Sauce.

Poulets au Blanc-mangé.

BOIL a Pint of Cream, a little Coriander, a Laurel Leaf; take it off the Fire, and put to it a Handful of sweet Almonds, finely pounded; sift it in a Stamine several Times, then add four or five raw Yolks of Eggs beat up with a little Cream; put it on the Fire, stirring it constantly, for fear the Eggs should turn to Curd: have a Breast of Fowl roasted, minced very fine, and Beef Marrow, seasoned with Pepper, Salt and Nutmeg; mix all together; bone two Chickens, all to the Wings and Legs, and stuff them with said Blanc-mangé; truss them properly, and sew them up very fast; put them a Moment in boiling Water, to scald: braze them with Slices of Lard, some Milk, a Nosegay, two whole Shallots, Pepper and Salt; when done, prick them

them in three or four Places; to let the Fat out; wipe them with a clean Cloth: serve with a Coulis à la Reine.

Poulets au Verjus.

With Verjuice Grapes or others.

PUT a good Handful of Verjuice Grapes in boiling Water a Moment to scald; then put them in a Stew-pan with two or three Spoonfuls of good Cullis, and Jelly Broth, a good Bit of Butter, Pepper and Salt; serve upon a Couple of Chickens, roasted, and stuffed with their Livers, &c.

Poulets au Sultan.

Chickens, Turkish Fashion.

MAKE a Farce with a Sweet Bread scalded, cut in Dices, fat Livers, Mushrooms, scraped Lard, Pepper and Salt, chopt Parsley, Shallots, stuff two boned Chickens with this, braze them with Slices of Bacon, Slices of Lemon, first peeled, Slices of Veal, and one or two small of Ham, a Nosegay, half a Laurel Leaf, two Cloves, a little Broth, half a Glass of white Wine; braze on a slow Fire about an Hour, then sift and skim the Sauce; add a little Veal Cullis, and small Yolks of hard Eggs, or sham ones, as before directed (see Poulets aux Petits Oeufs;,) boil it half a Quarter of an Hour, and serve upon the Chickens.

Poulets à la Favorite.

BONE two Chickens thoroughly, and make a good Farce with Breast of Fowl roasted, Beef Suet, or pounded Lard, sweet Herbs finely chopped, Pepper and Salt, Yolks of Eggs, sufficient to mix it well; cut each Chicken in two, and lay some of this Farce upon

upon each half: have an Eel cut in Fillets, which you lay upon the Farce, and cover it over with the Remainder of the Farce: smooth it with a Knife dipped in White of Eggs, then roll them up in Slices of Lard, and Bind of Stamine well tied with Packthread; braise them in Broth, two Glasses of white Wine, a Nosegay of Parsley, green Shallots, a Laurel Leaf, Thyme, half a Clove of Garlick, two of Spices, Pepper and Salt; when they are done, take off the Lard, and wipe the Chickens very clean, squeeze them a little in a Cloth to get the Fat out, and serve with a Sauce after this Manner: put two Slices of Fillet of Veal in a Stew-pan, one Slice of Ham; soak it on a slow Fire about half an Hour; then add two or three Glasses of white Wine, two Spoonfuls of good Collis: boil it about half an Hour, to reduce to the Consistence of a Sauce; lift it, and skim it very clean; serve upon the Chickens.

Poulets en Salade.

CUT one or two good Lettuces as for Sallad; put it at the Bottom of your Sallad Dish, upon it Fillets of roasted Chickens, intermixed with Anchovies, chopt Capers, and Sallad Herbs properly laid, in the Manner of some Flower, or any Sort of Design.

Poulets Mignons aux Pistaches.

With Pistachio-Nuts.

BONE two small Chickens, all to the Legs and Wings; stuff them with a Farce made of Sweet Breads, chopt Truffles, or Mushrooms, scraped Lard, Pepper and Salt, two raw Yolks of Eggs; truss them as if whole, and sew them up to keep the Farce in; braise them with Slices of Bacon, Slices of Lemon, Slices of Veal, a Nosegay, two Cloves, whole Pepper and

and Salt; two Spoonfuls of Broth; braze about an Hour on a slow Fire; sift and skim the Sauce, add two Spoonfuls of good Veal Cullis; a Handful of Pistachio-Nuts scalded; boil together few Minutes, wipe the Chickens very clean; and serve the Sauce upon them.

Maletotte des Poulets aux Racines.

Matlot of Chickens with Roots.

CUT a large Chicken in Quarters, and five or six thin Slices of pickled Pork, put it together in a Stew-pan, with two or three Spoonfuls of Broth, a little Cullis, a Nosegay, two Cloves; let it simmer slowly, and cut Carrots and Parsneps to what Shape you please, one Dozen of small Onions; which you scald together; then put this in a Stew-pan by itself, with a good Bit of Butter; simmer awhile, then add a little Broth and Cullis; when three Parts done, sift and skim the Sauce of the Chicken, and put it to the Roots: reduce the liquid pretty thick; serve upon the Chicken, the pickled Pork intermixed.

Poulets Glacés.

Chickens Glazed.

TRUSS two Chickens as for boiling, cut them in two, or leave them whole; singe them, then lard as you do Fricandeaux; then braze them with Slices of Veal, one Slice of Ham, three or four whole Mushrooms, a Nosegay of sweet Herbs, half a Clove of Garlick, two of Spices; put a little Broth to it, and simmer slowly; when done, sift the Sauce, and reduce it to a Caramel, to glaze all the Breast Part of the Chickens: put a little more Broth and Cullis in the same Stew-pan, to gather the Remainder of the Glaze, which

which will serve you for Sauce, adding no Lemon Squeeze; you may serve those Chickens with any stewed Greens.

Poulets à la Paysanne.

Chickens Country-wife Fashion.

BOIL a Handful of Bread Crums in Cream till it is quite thick, then take it off the Fire, and put to it a Quarter of a Pound of Butter, four Yolks of Eggs, Thyme, chopt Parsley, and one Shallot, Pepper and Salt; stuff the Chickens with it, and roast them wrapt in Slices of Lard and Paper; make a Sauce with a Bit of Butter and Flour, one Anchovy pounded small, Capers whole, Pepper and Salt, a little Vinegar and Broth; make a Liaison on the Fire, like a white Sauce, and serve upon the Chickens.

Poulets en Gelée; appellés Au Pere Douillet.

Chickens in Jelly; called, Au Pere Douillet, viz. a Fribble, Codling, &c.

TRUSS two Chickens as for boiling, singe them, and lard them with large Lardons rolled in fine Spices and sweet Herbs, boil them with a Knuckle of Veal first scalded, half a Pint of white Wine, two Cloves, a Nosegay of Parsley, Shallots, Thyme, and Laurel, a little Coriander; when the Chickens are done, take them out and let them cool; skim the Broth and sift it, and boil it a while, put a Lemon sliced, one raw Egg, and the Shell with it pounded, to clarify the Broth; when it is clear, sift it in a Napkin, put the Chickens in a Pan much of their Bigness, apply upon them Sprigs of green Parsley, and other Colour as you shall think proper, bathing the Chickens first with White of Eggs to make them stick; lay the Chickens Breast under-most, and pour the Jelly

Jelly upon them enough that they may be covered, let it cool, when you want to use them, dip the Pan a Moment in warm Water, turn them over gently.

Poulets à l'Indienne. (See Turk Fashion, it is much the same.)

Poulets à la Marmotte. *Marmotte* a young Weitch.

CUT Carrots and Parineps to what Shape you like, small Onions scalded, boil together in Broth, and cut Mushrooms in Dices, and pickled Cucumbers, put this in a Stew-pan with a Bit of Butter, half a Clove of Garlick, a Nolegay, two Cloves, a little Broth, Pepper and Salt, boil a while on a slow Fire, then add a Spoonful of Cullis, and the Roots; give it a boiling together, and serve with roasted Chickens.

CHAPITRE SEPTIEME. Du Dindon.

CHAPTER SEVENTH. Of Turkey.

Dindon à la Broche à differents Ragouts.

Roasted Turkey with different Ragouts.

HEN Turkeys are mostly preferable to Cocks for Whiteness and Tenderness; the small fleshy ones, are the most esteemed; they ought to be kept as long as the Weather will admit; make a Forced-meat with the Liver chopt, Parsley, Shallots, scraped Lard or Yolks of Eggs, Pepper and Salt; when properly trussed, give it a few Turns over the Fire in a large Stew-pan with Butter, put the Farce where the Crow was taken out, roast it, with Lemon Slices upon the Breast to keep it White, and Slices of Lard and double Paper, serve with what Ragout you think proper, as Mushrooms, Morels, small Onions, or large Spanish ones, Girkins, small Melons,

Melons, Cucumbers, Truffles, Green Peas, small Garden Beans, Endives, Cardoon, Roots of any Sort, Sellery, Craw-fish, any thing according to Season.

Dindon farci d'Oignons & petit Lard.

Turkey stuffed with Onions and pickled Pork.

SCALD two Dozen of small white Onions, and boil them in Broth, with half a Pound of pickled Pork cut in thin Slices, a Nosegay of Parsley, green Shallots, Thyme, Bay-leaf, two Cloves, whole Pepper and Salt; when done, drain it all, and stuff the Turkey with it; wrap it in Slices of Lard and Paper to roast; make a Sauce with a Bit of Butter, a Slice of Ham, two Shallots, few Mushrooms; soak it awhile, then add two Spoonfuls of Broth, as much Cullis, simmer it about half an Hour, skim it and sift it; when ready, add a small Spoonful of Mustard, a little Pepper and Salt.

Dindon au Pere Dowiller.

(See the same Name in Chicken Articles.) Ditto 145.

SINGE a Turkey over the Charcoal, truss it as for boiling, Legs inside; put it in a large Braising-pan with Slices of Fillet of Veal, a Knuckle, a good Bit of Ham, a few Slices of Beef, a large Nosegay of Parsley, green Shallots, one Laurel Leaf, Thyme, a little Basil, four Cloves, a little Broth, a Pint of white Wine, Salt and Pepper; boil on a slow Fire until the Turkey is done, then take it out, drain it, sift the Broth, and put it on the Fire again, with two raw Eggs and Shells bruised, two or three Slices of peeled Lemon; boil it, stirring often until it becomes clear; sift it in a Napkin or Jelly Cloth, put the Turkey in a Pan much of its Bigness; boil five or six Craw-fish, lay them properly in the Bottom of the Pan intermixed with green Parsley, and other Colour;

put the Turkey upon this, Breast undermost, and pour the Jelly upon it: when you want to use it, dip the Pan in warm Water, and turn it over gently upon a Napkin: garnish the Dish with Parsley.

Dindon en Galantine.

Turkey Coloured.

CUT a Turkey in two, bone it thoroughly; make a good Farce with Breast of roasted Fowl, and every thing as directed several Times: lay some of it upon each Half pretty thick; then minced Ham, Ginkins, Truffles or Mushrooms, or both; Bacon cut in Dices, hard Yolks of Eggs, White of Fowl, few sweet Almonds, Pistachio-Nuts; then cover this with some of the Farce; roll up each Half, wrap them up with Slices of Bacon, and Bits of Stamene, or any thing else, to keep them fast: put them in a Brazing-pan much of their Bigness, with good Broth, Half a Pint of white Wine, Slices of Veal and Beef, sweet Herbs, two or three Shallots, one Clove of Garlick, three of Spices, Thyme, Laurel; braze them on a slow Fire, about three Hours; let them cool in the Broth, to serve cold upon a Napkin, or in Slices: it may equally be done whole.

Dindon à la Daube.

Turkey Doved.

MAKE a good Salpicon, viz. a Farce with raw Meat as directed before; lard an old Turkey through and through, with large Lardons, rolled in Salt and fine Spices, sweet Herbs, finely chopped; and mixed all together; put it in a Brazing-pan of its Bigness, with Slices of Lard at Bottom, a large Nosegay of sweet Herbs, four Cloves, one of Garlick, Thyme and Laurel, two or three Onions, two Carrots in Bits, whole Pepper and Salt,

Salt, a Glass of Brandy, a Pint of white Wine and Broth; braze slowly about six or seven Hours until the Flesh gives under the Finger; reduce the Broth, skim it and sift it: let the Turkey cool in the Sauce, to serve cold together: it may also be used hot with the same Sauce.

Daube de Dindon Fouré.

Turkey dobed another Way.

BONE an old Turkey thoroughly; lard a middling Fillet of Veal in the same Manner, as the Turkey à la Daube: lard also the Turkey, and stuff it with the Fillet of Veal; finish as the former, and use in the same Way.

Dindon au Court Bouillon.

Turkey in its own Gravy.

TAKE out the Breast Bone of a Turkey, and stuff it with a Sweet Bread scalded; cut in small Bits, Mushrooms, scraped Lard, Pepper and Salt; put the Turkey in a Brazing-pan of its Bigness, wrapt up in Slices of Lard, two Spoonfuls of Broth, a Jill of white Wine, a Nosegay, Thyme, Laurel, three Cloves, a little Nutmeg; braze slowly, turn it two or three Times; when done, skim the Sauce, and sift it; add a chopt Shallot; reduce the Sauce, and serve upon the Turkey.

Dindon Farci de Trufes à l'Espagnole.

Turkey stuffed with Truffles, Spanish Fashion.

PEEL about a Pound, or a Pound and a half of Truffles, and stuff a fresh killed Turkey, with them a little Salt and Pepper, scraped Lard, sew it up close; wrap it up with two or three Sheets of Paper; keep it

so three or four Days, that it may take the Flavour of the Truffles; then roast it with Slices of Lard round, and the same Paper: serve with a Spanish Sauce. See Sauce Articles, Page 40.

Dindon en Timbale.

Timbale a Mould made in the Form of a Kettle Drum.

BONE a fat middling Turkey thoroughly, cut it in two at the Back, spread it in a Stew-pan, to fill it with a good *Salpicon* made after this Manner; cut in small Bits, Truffles, Mushrooms, Sweet Bread, always first scalded, fat Livers, Parsley, Shallots, Pepper and Salt; sew it up like a Bag; put few Slices of Lemon upon, wrap it up in a Stamine, giving it the Form of a Kettle Drum (that is, round at Bottom, and flat at Top;) braze it in a Stew-pan of its Bigness, with a little Broth, a Glasse of Wine, few Slices of Veal, a Nosegay, three Cloves, half a Clove of Garlick, Thyme, Laurel, Pepper and Salt; when done, skim the Sauce, and sift it; add a little Cullis, reduce it to a good Consistence: and serve upon the Timbale, first well wiped of its Fat.

Dindon à l'Ecarlate.

Turkey Scarlet Colour.

TAKE up the Skin from the Flesh (without breaking it) of a small Turkey, and stuff as much Craw-fish Butter under as possible; stuff the Inside with a Ragout made of the Liver, Mushrooms, Pepper and Salt, done in a good Cullis short Sauce; sew it up, and wrap it with Slices of Lard and Pepper, serve with a Craw-fish Cullis: you will find the Method to make it in Cullis Articles. Method for the Butter in Vol. II.

Dindon à la Mayence.

Turkey Mayence Fashion.

TRUSS a Turkey for roasting, singe it over the Fire; lard all the Breast with Mayence Ham, instead of Lard; cut it with the Grain, otherwise it will break in larding, wrap it up in several Papers, and baste it often with Butter; make a Sauce with a rich Cullis, half a Glas of white Wine, two Spoonfuls of Gravy, Pepper and Salt, two or three Shallots finely chopped.

Dindon à la Poêle.

So called for being done with very little Liquid.

TRUSS the Legs Inside, flatten it as much as you can; put in a Stew-pan, with melted Lard, chopt Parsley, Shallots, Mushrooms, a little Garlick; give it few Turns on the Fire, and add the Juice of half a Lemon, to keep it white; then put it in another Stew-pan, with Slices of Veal, one Slice of Ham, also the melted Lard, and every thing as used before, whole Pepper and Salt; cover it over with Slices of Lard; soak it about half an Hour on a slow Fire; then add a Glas of white Wine, a little Broth; finish the Brazing, then skim and sift the Sauce; add a little Cullis to make a Liaison, reduced to a good Consistence, and serve upon the Turkey.

Dindon Farci de Marons & Saucisses.

Turkey roasted, stuffed with Sausages and Chesnuts.

ROAST what Quantity of Chesnuts you think proper, sufficiently to peel them, pound a few to make a Farce, with the Liver, chopt Parsley, Shallots, &c. a little Salt and Pepper, a Bit of Butter, three raw

Yolks of Eggs; stuff the Crow of the Turkey with it, and the Body with the whole Chesnuts, and a good many small Sausages, which you fry in Butter to half done; roast the Turkey, with Slices of Lard wrapt in Paper; serve with a Chesnut Cullis. See Cullis Articles.

Salmi de Dindon.

Turkey hashed.

CUT the Remains of a roasted Turkey properly; put them in a Stew-pan, with a Glass of white Wine, chopped Parsley, Shallots, Mushrooms, Truffles if any, Salt and Pepper, two Spoonfuls of Cullis, a little Broth; boil half an Hour; reduce to a short Sauce; when ready, add a pounded Anchovy, a Squeeze of Lemon, skim the Sauce free from Fat, serve all together.

Cuisses de Dindon à la Provençale; Provence, a County in France.

TAKE two Legs of Turkey roasted, put them in a Stew-pan with a Glass of Wine, as much Broth, Pepper and Salt, a Nosegay of sweet Herbs, two Cloves, one of Garlick; simmer this about an Hour, to reduce the Sauce: make a Ragout with a Sweet Bread, chopped Mushrooms, Parsley, Shallots, a Bit of Butter, soak this a little while; then add a little Broth and Cullis, boil it some Time; when ready, add a pounded Anchovy, chopped Capers, a Handful of Olives stoned; warm together, without boiling: let your Taste guide you for Pepper and Salt, and Sharpness of the Sauce: it should be relishing; serve upon the Legs: this is also called *Cuisse Masquée*, viz. Legs masked.

Ailes & Cuisses de Dindon Glacées.

Wings and Legs of Turkey Glazed.

CUT off the Wings and Legs of a Turkey; if of a large one, the Wings will do for a Dish; cut them pretty large from the Breast, lard them all over, or only one, to please different Palates; braze them with Slices of Veal and Ham, a Nosegay, two Cloves, whole Pepper and Salt, Broth; braze on a slow Fire; when done, skim the Sauce, reduce it to a Glaze, and finish it like Fricandeaux: you may also braze the Legs in the same Manner; and serve them with what stewed Greens, Sauce or Ragout, you shall think proper: the Remainder of the Turkey will serve for Filets à la Bechamel, in Paper Cases, *au Gratin*, for Forced-meat, and many other Purposes, as Occasion shall require.

The above Legs may be dressed à la Sainte Menehault, or with Sauce Robert; also such as have been roasted before.

Filets de Dindon de plusieurs Façons.

Filets of Turkey different Ways.

CUT the Remainder of a roasted Turkey in Filets, all to the Legs; prepare a Sauce with chopt Mushrooms, a Bit of Butter, chopped Parsley, Shallots, half a Clove of Garlick, Broth, Pepper and Salt; boil it some Time, then take out the Nosegay and Garlick; put the Filets to warm without boiling; add a Liaison of two Yolks of Eggs, and Cream; add a Lemon Squeeze, when ready: you may also dress it with Cullis Sauce, or any other.

Cuisses de Dindon en Surprise.

Sham Legs of Turkey.

BONE a Couple of Legs of Turkey, all to the End of the Leg; fill the Inside with a Farce made of Livers, Sweet Breads, Mushrooms, Parsley, Shallots, Pepper and Salt, two Yolks of Eggs, scraped Lard, a little Nutmeg; sew them up; braze them with Slices of Lard and Lemon; such as have served before will do, boiling the Forced-meat in Cullis, first covered with Bread Crums, and done in the Oven: serve with a Spanish Sauce.

Pates de Dindons à la Sainte Menchoult.

Stumps of Turkies, Sainte Menchoult; fried or broil'd.

SINGE ten or twelve Stumps over a Charcoal Fire, pick them very clean, and cut off the Spurs and Claws; braze them in a small Stew-pan with fat Broth, two Glasses of white Wine, a Nosegay, Thyme, Laurel, Nutmeg, one Onion, a Couple of Carrots cut in three or four Pieces, Pepper and Salt; when done, drain them, then dip them in the Fat of their Braze; roll them in Bread Crums, broil them slowly, basting often with Butter; serve with fried Parsley: you may also fry them, being dipt in a good thick Batter; when they are brazed tender, you may put them to what Sauce you please; also in Jelly, with Colours and Taragon Vinegar. Serve cold with the Jelly properly laid.

Du Pigeons.

Of Pigeons.

Fricassée de Pigeons à la Poulette.

White Fricassée of Pigeons.

SCALD few Pigeons in hot Water, large ones cut in Quarters, middling in Halves, and small ones whole, trussing the Legs inside; put them in a Stew-pan, with a good Bit of Butter, a Slice of Ham, chopt Mushrooms, a Nosegay, Thyme, Bay-leaf, two Cloves; soak this a little while, then add a small Quantity of Broth, very little Salt, whole Pepper; simmer on a slow Fire, reduce the Broth; take out the Ham and Nosegay; make a Liaison with two Yolks of Eggs and Cream, warm without boiling; add a Lemon Squeeze: if you would garnish the Pigeons with any thing, such as Sweet Breads, or Artichoke Bottom, scald them in boiling Water, before you put them to the Pigeons: you may make the same with Cullis, as many People don't like Cream; it is done after the same Manner, with Sweet Breads, and Artichoke Bottom, which should be half done, before mixing with the Pigeons, as Sweet Breads require more Time to braze than young Pigeons, which are commonly used for this Purpose.

Fricassée de Pigeons aux petits Pois.

With green Peas.

PREPARE small Pigeons as the former, or cut large ones in two or four, put them in a Stew-pan with a good Bit of Butter, a Slice of Ham, what Quantity of Peas you please, a Nosegay of Parsley; put to it a little Broth and Gravy; when half done, add a little Cullis, finish the boiling, and reduce the Sauce; take out the

Nosegay and Ham: you may put a Trifle of Sugar, Salt and Pepper, according to Taste; you may make it white, only putting Broth to it in the boiling, and finishing with two Yolks of Eggs, beat up with Cream.

Fricassée de Pigeons à la Paysanne.

Country Fashion.

CUT half a Pound of pickled Pork in thin Slices; soak it on the Fire about half an Hour, until it is half done; scald two or three large Pigeons in boiling Water, and cut them in half; put them to the Pork, with a Nosegay of Parsley, Shallots, Thyme, Laurel, two Cloves; soak it a little while, then put Water to it, and whole Pepper; when done, skim and sift the Sauce; add three Yolks of Eggs, and Cream; make a Liaison without boiling: when ready, add a little Vinegar.

Pigeons en Surtout, (Pigeons Masqueraded;) see Chickens, ditto.

Pigeons au Soleil, (transparent like the Sun.)

SCALD small Pigeons, leave the Pinions and Legs; split a little at the Back, skewer the Legs to keep pretty close; braze them with few Slices of Lard, Slices of Lemon, a Nosegay, two Cloves, a Slice of Ham, Pepper and Salt, a little Broth; when they are almost done, take them out to drain, and dip them in a good thick Batter made of Flour, two Spoonfuls of good Oil, fine Salt, Cyder, small Beer, or Wine; pour it by little and little, stirring continually to make it of a pretty thick Consistence; fry them in fresh Hog's Lard, or Oil of a fine yellow Colour: serve with fried Parsley.

Pigeons

Pigeons Fourés aux Pistaches.

Stuffed Pigeons and Pistachio-Nuts.

BONE three or four large tame Pigeons, all to the Wings and Legs; stuff them with a *Salpicon* made of Sweet Bread, fat Livers, chopt Mushrooms, Parsley, Shallots, Pepper and Salt; sew them up as if whole, and braze them with Slices of Lard and Veal, a Nosegay, a Glass of white Wine, as much Broth; when done, sift and skim the Sauce, add two Spoonfuls of Cullis, boil a Moment; then add a small Handful of scalded Pistachio, and serve upon the Pigeons.

Pigeons au Court Bouillon.

See Turkey; this is done the same, allowing for the Difference of Time in brazing, &c.

Pigeons à la Sainte Meneboult; this has been repeated so often, that I shall forbear giving any further Direction about it, except any material Reason should require it; as common Sense will guide, for the different Sorts of Meat.

Pigeons Glacés aux Legumes.

Glazed and served with stewed Greens.

THEY are larded and brazed like Fricandeaux, and Chickens as directed; finish the same Way; and serve with such stewed Greens, as the Season affords, or Fancy leads.

Pigeons à la Périgord au Gratin.

PEEL as many whole Truffles as you use small Pigeons, put them in a Stew-pan with a Glass of white Wine, a Slice of Ham, Broth, a Nosegay, two Cloves; simmer

simmer some Time; truss four or five small Pigeons, Legs Inside, and boil them in a little Broth and Flour, few Slices of Lard and Lemon, Pepper and Salt; make this boil before you put the Pigeons in it, stirring it continually; then boil the Pigeons slowly, the Truffles being done; take out the Nosegay and Ham, and put the Pigeons to it; simmer them some time together; make a little Forced-meat with Livers of Poulteries, chopped Mushrooms, Truffles, Parsley, Shallots, mixed with a little scraped Lard, two Yolks of Eggs, Pepper and Salt; put this in the Bottom of the Dish, put it on Ashes Fire to make it catch at Bottom; drain the Fat off, and serve the Pigeon upon it intermixed with the Truffles.

Pigeons au Cingara, (an old Gascoon Word.)

BRAZE four Pigeons with Slices of Lard and Broth, a Nosegay of sweet Herbs, a little Salt and Pepper; cut four Slices of Ham, which you soak some Time in Water to make it fresh; soak them in a Stew-pan on the Fire, until they are done; then take them out, and put a little Cullis in the same Pan, a little Vinegar, to gather what remains in the Pan; boil it a Moment, put the four Slices of Ham upon Pieces of fried Bread of the same Bigness, and the Pigeons intermixed, the Sauce over all, or only the Ham Slices, upon the Pigeons with the Sauce.

Pigeons à la Broche à différentes Sauces & Ragouts.

Roasted Pigeons with different Sauces and Ragout.

MAKE a Farce with the Livers, Mushrooms, Parsley, Shallots, scraped Lard, two Yolks of Eggs, Pepper and Salt; stuff the Pigeons with it, and roast them with a Slice of Lard, wrapt in Paper or without; and serve them with what Ragout you shall think

proper, or the most convenient: you may also braze them, and serve with what Sauce or Ragout you please.

Pigeons au Basilic.

Basilic, Basil Herb.

BRAZE what Pigeons you please in a common Braze, the Legs trussed Inside; make a Farce with Bread Crums soaked in Cream, till it is quite thick, Beef Suet scalded, a little chopt Basil, Parsley, green Shallots, Pepper and Salt, mixt with Yolks of Eggs; when the Pigeons are done, drain them, and let them cool, then wrap them all over with some of this Farce; bathe them in Eggs, and Bread Crums over; fry them of a good Colour, and fried Parsley with them; you may also do this with Pigeons which have served already: also without a Farce; cut them in two, dip in thick Batter and Bread Crums; fry the same, and fried Parsley with them.

Pigeons en Hotchepot à l'Espagnole.

Hotchpotch of Pigeons, Spanish Fashion.

TRUSS two or three large Pigeons as for boiling, boil them in a small Soop-pot with Broth, all Sorts of Roots scalded, as Carrots, Parsneps, Sellery, one Dozen of small Onions, a Nosegay of Parsley, Shallots, Thyme, one Laurel Leaf, whole Pepper and Salt; boil on a slow Fire, short of Liquor; when they are done, put the Pigeons in the middle of the Dish; take out the Nosegay, and the Roots round, well intermixed: serve with a Spanish Sauce. See Page 40.

Pigeons

Pigeons en Crêpine au Pontiff

Pigeons in Cowl Pontiff Sauce, Page 46.

THEY are done as all other Directions to the same Purpose, stuffed with a good Farce made of Sweet Bread, or Veal Kidney, Herbs, &c. brazed, and served with the above Sauce.

Pigeons aux Ecrevisses.

The same with Craw-fish Cullis.

BOIL the Tails whole in good Broth, you may also add a little Cream to the Craw-fish Cullis, and one or two Yolks of Eggs, to give more Consistence; also dress four middling Pigeons, two larded like Fricandeau; a Couple of Sweet Breads cut in two, and two Pieces larded; you may serve this with stewed Greens, or the usual Sauce; glaze the larded Pieces, and to keep the others white, put a Slice of Lemon, and a Slice of Lard upon each, to keep on it while brazing: Pigeons and Parmesan are done after the same Manner as all other Dishes under the same Direction: also *au Gratin*, only observing that as four Pigeons alone look rather naked in a Dish of First-course, they should be garnished with Sweet Breads, or Artichoke Bottom, or Forced-meat Ball, well tasted and brazed together, Chestnuts or Olives; also whole Craw-fish.

Pigeons en Surprise à la Ravigotte.

Pigeons masked, with Ravigotte Sauce.

TRUSS four or five small Pigeons as for boiling, scald them; and scald also (for about a Quarter of an Hour) as many fine large Cabbage Lettuces; then take them out, and squeeze the Water out of them; make

make a Farce with Whites of roasted Fowl, Beef Suet, scalded Udder, Bread Crums soaked in Cream, chopped Parsley, Shallots, Mushrooms, Pepper and Salt, well mixed with Yolks of Eggs; put some of this Farce round the Pigeons, then put them in the Lettuces, tie them very well with Packthread, and put them in a Stew-pan with some good Broth, a Slice of Ham, a Nosegay of sweet Herbs, two Cloves, Pepper and Salt; when done, drain them, and squeeze them gently to get the Far out: serve with a Sauce Ravigotte, as you will find in Sauce Articles, Page 38.

Pigeons aux Trufes.

THEY are larded with Truffles and Ham, and brazed with Veal and Ham, few chopped Truffles; their Broth serves for Sauce, adding a little Cullis, and a Lemon Squeeze: also marinade for about an Hour in Oil, and all Sorts of sweet Herbs; then cut in two, or before, dip in good Batter to fry: they may be dressed in all the different Ways of Chickens, allowing for the Time of boiling, roasting, and brazing.

Des Canards, Canetons, Oyes, & Oisons.

Of Ducks and Ducklings, Geese and Goslings

Canard aux petits Pois.

Duck and green Peas.

TRUSS a Duck or two Ducklings, like a Fowl to boil; scald it, and braze it with Slices of Lard, Slices of Lemon, a little Broth, whole Pepper and Salt, a Nosegay, two Cloves, Thyme, and half a Leaf of Laurel; put a Quart of Peas in a Stew-pan, with a Bit of Butter, a Nosegay of Parsley, a little Mint, Broth and Gravy; when done, add a little Cullis, Pepper and Salt, and serve upon the Duck, well drained.

Canetons

Canetons Rollés.

Duckling Rolled.

MAKE a good Forced-meat with Breast of roasted Poultry as usual; cut a pretty large Duckling in two, or two small whole; bone them thoroughly, and lay the Farce upon; roll them up, and tie them well with Slices of Lard round; boil them in a little Broth, a Glass of white Wine, a Nosegay, two Cloves; when done, squeeze the Fat gently out, and wipe them clean; serve with what Sauce you please.

Canetons en Hatereau.

Roasted on small Skewers called Hatereau.

CUT one or two Ducklings in Quarters, bone them, and fill each Piece with such Forced-meat, as the former, roll them tight, and lard them like Fricandeau; put them on Skewers to roast; serve with a Sauce made of Jelly Broth, Cullis, half a Glass of Wine, a Nosegay, a Slice of Lemon, Pepper and Salt; boil it a little while, sift it to serve under the Duckling: you may dress a whole Duck, stuffed with the like Forced-meat, and braized; serve with what Sauce you think proper: the Sauce gives it the Name.

Canetons de Rouen à la Broche.

Rouen Duckling roasted.

IF you would have it for a First-course Dish, give it a few Turns with Butter, in a Stew-pan over the Fire, wrap it up in Paper to roast; it must not be too much done; serve with a good Consommee Sauce, chopt Shalots, the Juice of an Orange, Pepper and Salt: if for a Second-course Dish, roast it without Paper crisp: also serve with Juice of Seville Orange.

Canetons

Canetons à l'Italienne.

Italian Fashion.

PUT one or two Ducklings in a Stew-pan, to simmer a little while on a slow Fire, with fine Oil, Parsley, Shallots, Mushrooms, Pepper and Salt; then put them in another upon few Slices of Veal and Ham, and all the first Seasoning; cover them with Slices of Lard, and soak on a very slow Fire; then add a Glass of white Wine and Broth, finish the Brazing; then add some Cullis to the Sauce, and skim the Fat off very clean; sift it in a Sieve, wipe the Duckling clean, drain the Fat out, and serve the Sauce upon; or Sauce Italienne.

Canetons en Fricandeaux.

THEY are larded and brazed as the former, glazed and finished as all other Directions.

Canetons à la Purée Verte.

With green Peas Porridge.

PUT few Slices of Veal and Ham in a Stew-pan, with one sliced Onion, two Carrots cut in Pieces; soak this together on a middling Fire, and put some Broth to it; when it begins to catch like a Cullis, then boil on a slow Fire till the Meat is done; simmer your Quantity of Peas about half an Hour, with a Bit of Butter, green Tops of Shallots, a little Winter Savory and Parsley; when they are done, sift them in a Stamine; and sift the Sauce to mix with the Porridge: you may do the same with dry Peas, putting Spinage Juice to it, to make it green; stuff two Ducklings with scalded Lettuce chopped, White of Fowl and Livers, scraped Lard, Shallots, and Parsley, Pepper and Salt, two Yolks of Eggs; braze as the former, and serve with the green Porridge.

Canard

Canard en Timbale.

(See Veal, Pig, Chickens, &c.)

Canard à la Romaine.

IT is boned, stuffed with a Salpicon Farce, brazed in a common Braze; serve with Cullis Sauce, and Lemon.

Canard à la Nivernoise.

Duck with Sauce Nivernoise.

IT is larded through and through with Lard, the Lardons rolled in sweet Herbs chopped, and fine Spices; then brazed as all other, and the above Sauce with it. See Page 31, for the Sauce.

Canard à la Daube.

Duck dobed.

IT is larded as the former, stuffed with Salpicon, Forced-meat; boiled with a Knuckle of Veal, Lemon Slices, Coriander, and every thing necessary to make a Jelly of the Broth, and let the Duck cool in it: you may garnish it with Colours if you please.

Canard aux Navets.

Duck with Turnips.

BRAZE a Duck (larded or not) in Broth, one Onion, Roots, a Nosegay, two Cloves, Thyme, half a Leaf of Laurel, whole Pepper and Salt; cut Turnips to what Shape you please; scald them, and give them a Fry in Butter, then boil them in Veal Gravy and Cullis;

lis; when the Duck is done, skim and sift Part of the Sauce; and add it to the Turnips: reduce it pretty thick, and serve upon the Duck.

Grenadins de Canard à la Royale.

Small Fricandeau of Duck.

IT is boned, cut in Pieces, each filled with a Salpicon Farce raw, larded and braized with Sweet Breads, Artichoke Bottoms; and finished as all other Fricandeaux, with a Glaze upon: you serve Ducks or Ducklings, braized with any Sorts of Sauce or Ragout, stewed Roots or Greens, Truffles, Morells, Mushrooms, Chefnuts, all Sorts of Cullis, as most convenient.

Filets de Canard de plusieurs Façons.

Duck hashed of different Ways.

ROAST two Ducks to three Parts done, let them cool, then cut the Breast in thin Slices, and take care to preserve the Gravy; the Legs will serve for another Dish, which you may do by wrapping them in Cowl with a good Farce, and serve with Cullis Sauce, or done in a St. Menchoult: for the Fillets cut Cucumbers, and marinade them about an Hour with a little Vinegar, Salt, one Onion sliced; then take out the Onion, and squeeze the Cucumbers in a Cloth, and put them in a Stew-pan with a Bit of Butter, a Slice of Ham; add a little Broth and Flour, Veal Gravy, and boil slowly; skim it well, take out the Ham, then add the Meat to ditto warm without boiling, and the Gravy: you may also do the same with chopped Truffles, or Mushrooms, or any thing else you think proper, according to Season. A cold roasted Duck will answer much the same end, for this Dish.

Oyes & Oisons de plusieurs Façons.

Geese and Goslings of different Manners.

TRUSS a green Goose, Legs inside; scald it; and boil it in Broth, a Nosegay of sweet Herbs, Pepper and Salt, one or two sliced Onions, Bits of Carrots, Sellery; serve it with green Peas, or Chestnut Cullis, or Peas Porridge, or Sauce Ravigotte, Sauce a l'Echalotte, or any other; or roast it plain: Goslings the same, or with Forced-meat made of the Livers, Chestnuts, Saffrage-meat, Parsley, Shallots, Thyme, Pepper and Salt; simmer all together about a Quarter of an Hour with Butter; then stuff the Goose with it, and roast it crisp.

Cuisses & Ailes d'Oyes, comment les conserver.

How to preserve Legs and Wings of Geese.

ROAST as many Geese as you think proper, to three Parts done; then let them cool; cut off the Wings as large as possible, and the Legs; fix them close in an earthen Pan, with Laurel Leaves between each Piece, few Cloves and Salt, at Discretion; sift the Fat of their roasting, which you mix with Hogs Lard melted, sufficient to cover the Meat, pour it upon hot, and let it cool thoroughly; then cover the Pan with Leather or strong Paper, and keep it in a dry Place; when you want to use them, put them in hot Water to melt the Fat off; and broil or braise a little, or any other Way you please.

Oye à la Daube.

Dobed Goose.

IT is done in the same Manner as a Turkey; an old one is equally proper for this, and for nothing else;
Legs

Legs and Wings are also dressed to any Sauce or Ragout, either brazed or broiled in Cowl, with Forced-meat, or larded as Fricandeaux, with all Sorts of Cullis or Greens: the Feet also done in Jelly as the Stumps of Turkies, fried or broiled, being brazed first.

Des Poulardes & Chapons.

Of Fowls and Capons.

Poularde au gros sel.

Fowl plain boiled.

TRUSS the Legs inside, scald it a Moment; boil it in the Sloop-pot or by itself, about an Hour and a Half; it is done when the Leg gives under the Finger, with little pressing; serve with its own Broth, or a little of any other, and Salt over it: it is done the same Way, to garnish any Sorts of Soops.

Poularde au Court Bouillon.

A Fowl in its own Gravy.

TRUSS it as the former, and lard through and through with Lard, Ham and Parsley; put it in a Pan much of its Bigness, with a Bit of Butter, two Slices of Lemon, a Nosegay, Thyme, half a Leaf of Laurel, two Cloves, sliced Onions, Bits of Carrots, Pepper and Salt, a Glass of white Wine, and as much Broth; simmer slowly, skim and sift the Sauce, and serve with it.

*Poularde au Reveil.**(Reveil)*, quick sharp Sauce to the Palate.

PREPARE a Fowl for roasting; make a Farce with the Liver, scraped Lard, two or three Tarragon Leaves, a little Chervil, Burnet, Garden Cresses, Pepper and Salt, two Yolks of Eggs, to mix it; stuff the Fowl with it; wrap it in Slices of Lard, and Paper, to roast; make a Sauce with few of the above Herbs pounded, one Anchovy, few Capers; add a little Cullis, and sift it; then add a little more Cullis, a little Mustard, Pepper and Salt; warm without boiling.

Poulard à la Royale.

Fowl Court Fashion.

STUFF it with a cold Ragout made of Sweet Bread, fat Livers, Mushrooms, done of a good Taste; sew it up, and roast it with Slices of Lard, and Paper; serve with a Ragout of Pistachio-nuts, which you make by putting a Handful in a Stew-pan, with a Bit of Butter, Jelly Broth, a Spoonful of good Cullis, Pepper and Salt; simmer a little while together, and serve.

Poularde à la Servante.

PREPARE a Fowl for roasting, and make a Farce with the Liver, Parsley, Shallot, a Bit of Butter, Pepper and Salt, a little Basil, stuff the Fowl with it; roast it with Slices of Lard wrapt in Paper; when three Parts done, take off the Paper and Lard; baste it all over with Yolks of Eggs, beat up with melted Butter, and Crums of Bread in abundance; finish the Fowl; it must be of a fine yellow Colour: make a Sauce with a Bit of Butter, one chopt Anchovy, few Capers, a little Flour,

Flour, two Spoonfuls of Broth, Nutmeg, Pepper and Salt: make a Liaison like a white Sauce, serve under the Fowl.

Poularde au (Duc) from the title Duke.

MAKE a Ragout with Sweet Breads, Mushrooms; put this in a Stew-pan, with half a Glass of white Wine, two Spoonfuls of Cullis, as much Broth, a Nosegay, half a Clove of Garlick, few Basil Leaves, a little Flour, two Cloves; boil it to three Parts, reduce the Sauce thick; take out the Nosegay, let it cool; cut out the Breast Bone of a good Fowl, lard it like Fricandeaux, and stuff it with the Ragout; braze it with Broth, few Slices of Lard, a Nosegay of sweet Herbs, two Slices of Lemon; when done, sift the Sauce; reduce it to a Caramel, and glaze the larded Part of the Fowl: serve under it a Pontiff Sauce, or any other.

Poularde à la Reine.

PUT half a Pint of Cream in a Stew-pan, with a little Coriander-seed, a Laurel Leaf, two of Basil; boil it a Moment; pound a Handful of sweet Almonds, which you sift in a Stamine with the Cream; then add to it four or five raw Yolks of Eggs, Breast of roasted Fowl minced, and Marrow, a little Pepper, Salt, and Nutmeg; put your Stew-pan on a slow Fire, stirring it continually, until the Marrow is melted: bone a Fowl, all to the Legs and Wings, and stuff it with the above; sew it up very close, put it a Moment in boiling Water, then braze it with Slices of Lard, at Bottom a little Milk, Salt and Pepper, one large Onion sliced; cover it over with Slices of Lard also, and white Paper; braze on a slow Fire; when done, prick it in several Places to let the Fat out: serve with a Coulis à la Reine.

Poularde en Saucisse.

Done in the Form of a large Sausage.

CUT a Fowl in two, bone it thoroughly, flatten the Meat with a Roller; put a middling Quantity of Forced-meat upon each Half, made of Bread of Fowl roasted, Bread Crums soaked in Cream, scraped Lard, Udder, Parsley, Shallots, Salt and fine Spices, mix with three Yolks of Eggs; tie up each Bit in the Form of a large Sausage; wrapt with Slices of Lard, Bits of Cloth or Stamine; braze it in Broth, a Glass of white Wine, a Nosegay of sweet Herbs, whole Pepper and Salt, sliced Onions and Carrots; when done, squeeze it gently between a Cloth to get the Fat out, after untying the Lard, &c. serve with what Sauce you please.

Poularde Frite.

A Fowl fried.

CUT a Fowl in Quarters; braze it with Slices of Lard, Milk, Coriander, Thyme, Laurel, one Clove of Garlick, a Bit of Butter, Pepper, Salt and Nutmeg, two sliced Onions, Bits of Roots; when done, let it cool in the Braze; take the fattest Part to dip the Fowl in, strew it with Bread Crums; then dip it in Yolks of Eggs, and again Bread Crums, fry in fresh Hog's Lard, crisp, of a fine brown Colour; serve with fried Parsley round.

Poularde en Cingares.

With Slices of Ham. See Pigeons, ditto.

STUFF a Fowl with a Farce, made of fat Liver, Truffles, Mushrooms, chopped Parsley, Shallots, scraped

scraped Lard, Beef Marrow, Pepper and Salt: give it a fry in a Stew-pan, with Butter for a Moment; have Slices of fried Bread the length of the Fowl, as many thin Slices of Ham as will cover the Fowl; lay the Bread first, then the Ham upon all round tied; then wrap it in a Sheet of Paper, rubbed over with Butter, and roast it; lay a Pan under to save the Gravy, and serve it under the Fowl, with the Ham and Bread Slices.

Poularde à la Sainte Menebault.

THIS is done in the same Manner as all Sainte Menebault, first brazed either Whole, in Halves, or Quarters; then dipt in good Batter, strewed with Bread Crums, and finished upon the Gridiron or in the Oven; serve with what Sauce you think proper. Poularde aux Ecrevisses, viz. Craw-fish, is done after the same Manner, as all other Direction under the same Name: the Tails serve to garnish the Dish, a good Craw-fish Cullis with it.

Poularde à la Tartare.

See Chickens ditto, done in the same Manner, except that you may cut the Fowl in Quarters instead of Halves; marinade with the same Preparation, making proper Allowance for Time and Quantities. Proper Attention is the best Guide to all References of one Dish to another, which I do for Brevity's sake.

Poularde au (Point du Jour.)

The Dawn of Day, from the various Colours.

MAKE a well-seasoned Ragout of Truffles, Mushrooms, Craw-fish Tails, fat Livers cut in Pieces; let it cool; cut the Breast Bone out of a good large Fowl, and stuff it with the Ragout; sew it up close, and

put in a small Brazing or Stew-pan, upon Slices of Fillet of Veal; cover it over with Slices of Lard, a Slice of Ham, whole Pepper and Salt, a Nosegay of sweet Herbs, four whole Truffles, two Sweet Breads cut in Halves; soak this about a Quarter of an Hour, then put to it a Glass of Wine, and a little Broth, and finish it on a slow Fire: make also half a Dozen small Veal Fricandeaux as usual, and glazed the same; make a Gratin in the Dish you intend for Table, with chopt Livers, scraped Lard, chopped Parsley, Shallots, two Yolks of Eggs; simmer it on Ashes until it catches a little at Bottom; put a little Cullis to it, wipe the Fat off the Fowl, and lay it upon the Gratin; the Sweet Breads, Truffles, and Fricandeaux intermixed; you may also mix Craw-fish with it, skim and sift the Braze, add a little Cullis, a Lemon Squeeze, pour over the Fowl and Sweet Breads, and not upon the Fricandeaux, which are glazed.

Poularde aux Trufes.

A Fowl with Truffles.

TRUSS a Fowl for roasting, farce it with its Liver chopt, and Truffles, Pepper and Salt, mixt with a Bit of Butter, and a little scraped Lard; wrap it in Slices of Lard, and Paper over it; cut few Truffles in round large Slices, first peeled; simmer them with a Bit of Butter, a Nosegay of sweet Herbs, half a Garlick Clove, half a Laurel Leaf, one Clove, two Leaves of Basil; then add half a Glass of white Wine, a little Broth and Cullis, Pepper and Salt; reduce it to a good Consistence, skim it well; a Lemon Squeeze when ready to serve.

Fricandeau

Fricandeau d'une Poularde.

Fricandeau of a whole Fowl.

CUT a Fowl in two by the Back, and bone thoroughly; make a *Salpicon*, viz. (raw Forced-meat); cut a Sweet Bread in large Dices, few fat Livers, Truffles or Mushrooms, or both, chopped Parsley, Shallots, scraped Lard; mix it with three Yolks of Eggs, Pepper and Salt; put the Fowl in a Pan to make it fit to fill with the Farce, then sew it up, and give it a Fry in Butter for a Moment; then lard it like Fricandeau; braze it in Broth, Slices of Veal, few of Lard; when done, sift and skim the Sauce; reduce it to a Caramel, and glaze the Fowl with it: serve with what Sauce you please.

Poularde Etuvée.

Stewed Fowl.

TRUSS a Fowl for boiling, and put it in a Stew-pan with melted Lard, two Spoonfuls of Oil, chopped Parsley, Shallots, Mushrooms; keep it on a slow Fire in this about a Quarter of an Hour, turning it often; then put it in another Stew-pan, prepared with Slices of Ham and Veal, Pepper and Salt; cover it with thin Slices of Lard, and white Paper, and all the first Seasoning; soak it about a Quarter of an Hour, then add a Glass of white Wine; finish the Brazing on a slow Fire; sift and skim the Braze, add a little Cullis, and a Lemon Squeeze, when ready to serve upon the Fowl well drained of Fat.

A Fowl cut in Fillets is brazed, and finished in the same Manner, or in Fricassée: roasted Fowl will do the same; for the last, to be done without boiling.

Poularde

Poularde au Sang.

Fowl stuffed with black Pudding Preparation.

FRY two fine chopped Onions in Butter, until they are almost done; then add chopped Parsley, Shallots, and a little Coriander-seed pounded, Pepper and Salt, half a Pound of Tripes, or Marrow, four raw Yolks of Eggs, half a Pint of Hog's Blood; thicken it on the Fire without boiling; take out the Breast Bone of a Fowl, and stuff it with this; sew it up, and roast it wrapt in Lard and Paper: serve with Cullis and Coniunee Sauce.

Filets de Poularde à la Poulette.

Filletts of Fowl Fricassee.

MAKE a small Ragout, with one Sweet Bread, few small Mushrooms whole; put this in a Stew-pan with one Slice of Ham, a Nosegay of sweet Herbs, one or two Cloves, a Bit of Butter and Broth, Pepper and Salt, one chopped Shallot, Clove; when done, take out the Nosegay and Ham, put the Fillets to it to warm without boiling; make a Liaison with two Yolks of Eggs and Cream, a Lemon Squeeze, when ready: observe that this is for such as have been roasted before: you may put those Fillets to any Sauce or Ragout you please; the Sauce gives the Name.

Poularde Glacée.

Fowl Glazed.]

THIS is done much in the same Manner, as the Poularde en Fricandeau, only done without stuffing, braized and glazed the same; serve with its own Sauce, or any other.

Poularde en Crepine.

Done in Cowl.

THIS is cut in two or four Pieces, boned thoroughly, filled with good Forced-meat, rolled up in Cowl, either brazed, or done in the Oven, or under a Brazing-pan Cover, or Dutch Oven; serve with a Sauce Ravigotte, or any relishing Sauce.

Poularde en Galantine.

Fowl in Cake or Marbled.

See Suckling Pig, or any other Dish to the same Direction: it is boned, stuffed, brazed, much in the same Manner; serve either hot or cold.

Poularde à la Silvie.

TRUSS a Fowl as for boiling, cut in two; make a hot Marinade with two Spoonfuls of good Oil, a good Bit of Butter, Pepper and Salt, chopped Shallots, Mushrooms, a little Basil; marinade the Fowl about an Hour in this; then wrap each half in double Paper, with as much of the Marinade as possible; bake it in a Dutch Oven, or under a Brazing-pan Cover, with a slow Fire under and over; when it is done, unfold the Paper; save as much of the Herbs as you can, that stick on the Paper, and the Gravy of the Fowl; mix it with a little Cullis and Broth, boil together a Moment; skim it, and add a Lemon Squeeze, when ready to serve the Fowl.

Poularde à la Financiere.

SPLIT the Back of a good Fowl, and bone the Back only; stuff it with four large Truffles, as many fat Livers, chopped

chopped with Mushrooms, scraped Lard, two Yolks of Eggs, Pepper and Salt; sew it up, put in a small Braze-pan, with few Slices of Lard without Broth; braze it between two Fires slowly; its own Gravy will serve for Sauce, when well skimmed, adding the Juice of a Seville Orange.

Cuisses de Poularde (Accompagnées) meaning with other Things.

Legs of Fowls garnished.

BRAZE four Legs of Fowls, with one Dozen of small Onions scalded, Broth, few Slices of Lard, a Nose-gay, two Cloves, Thyme, Laurel; when half done, add an Eel cut in Pieces, six Craw-fish, half a Glass of white Wine, Pepper and Salt; braze slowly; when all is done, take the Bottom of the Braze, sift and skim it very clean of Fat; add two or three Spoonfuls of Cullis; reduce to a Sauce Consistence; intermix the Fowl and other Things properly on the Dish; the Onions also, and few Bits of fried Bread; pour the Sauce over all, with a Lemon Squeeze.

Filets de Poularde soufflée à la Béchamel.

Fillets of Fowl with a raised Bechamel Sauce.

PUT a good Bit of Butter in a small Stew-pan, with a Slice of Ham, three chopped Shallots, Parsley, half an Onion sliced; soak this awhile together, then add Cream and Flour, boil it together until it is pretty thick; sift it in a Sieve, then put Fillets of roasted Fowl to it, two Whites of Eggs well beat up, Pepper and Salt; beat all together to make it rise; pour it on the Dish you intend for Table; garnish it all over with Bread Crums, and small Bits of Butter, close to each other; give it Colour in the Oven: you dress Fillets of
any

any Sorts of Poulteries, or Game, in the same Manner, also with a Béchamel Sauce and Fillets intermixed with Craw-fish; only observe not to pour the Sauce upon the Craw-fish, as it would spoil the Look of the Dish.

Poularde au Miroir.

Miroir; a Looking-glass, a very clear Jelly.

CUT off the Legs of a Couple of Fowls, and the Rumps, then split the rest at the Back without separating the Breast; roast them wrapt in Slices of Lard and Paper, then let them cool; strip off the Skin, and pare off whatever Spots may be, as they must be very white; lay them Cross-ways on the Dish you intend for Table; put Yolks of Eggs, hard boiled, and Craw-fish, also few green Girkins, all properly disposed, as your Fancy shall direct; then make a good Jelly with Meat, and well clarified with Lemon and Whites of Eggs, and Shell bruized; sift it as all Jelly, and pour it over the Meat, and all belonging: it is a pretty cold Dish. This is also sometimes called *à l'Aspic*; when you mix Taragon Vinegar with Jelly, and few Taragon Leaves with the Meat, and other Herbs called Ravigotte, viz. relishing: any other Sorts of Meat or Fish may also be done the same Way in Jelly, seasoning each according to their Quality and Quantity; also any Sorts of Fruits, &c.

Cuisses de Poularde à l'Eventail.

The Shape of a Fan.

BONE two Legs of Fowl, all to the Stumps; braze them with about a Dozen Pieces of Ham, cut as for larding, a large Piece about three Inches long, a Glass of white Wine, Broth, a Nosegay, two Cloves, half a one of Garlick, half a Laurel Leaf, a little whole Pepper,

Pepper, no Salt; when the Legs are almost done, take them out and the Ham; skim and sift the Sauce; reduce it to a Glaze; for the Legs, let them cool, then make Holes in the Legs to stick the Ham in it, in the Form of Fan-sticks; then dip them in a Batter made of Flour, a Spoonful of Oil, and white Wine, two Whites of Eggs; beat up the Batter of a middling Thickness, fry them in fresh Lard, or Oil of a good brown Colour; serve quite hot: you may do the same with a roasted Fowl, which has served before, cut it in large Pieces: this Dish is also made with Calves Ears brazed, then cut Fan-fashion; ay a good Forced-meat upon, and garnish with Girkins, Beet-Root, and any other Colour; serve upon a good Cullis Sauce.

Cuisses de Poulardes au Quadril.

BRAZE two Legs of Fowl whole, and make a good relishing Ragout, with small round Mushrooms, and Truffles also cut round and small; the Parings of the Truffles will serve to mix with any Sorts of Forced-meat; simmer them with a Bit of Butter and Broth; when done, add few Spoonfuls of Veal Cullis, a Lemon Squeeze; sift half of the Brazing to put to the Ragout; give it a boiling together, skim the Fat very clean off, wipe the Legs very clean; lay them Cross-ways on the Dish, then garnish with the Truffles, and Mushrooms, Quarter-ways, to give it a pretty Look; each must be separated, which gives it the Name of Quadril, by being quartered, different Colour: put no more Sauce, than just to cover the Truffles and Mushrooms. This may be done without Truffles, the Colours being diversified with any Sorts of Garden Stuff, as Carrots, Turnips, &c.

Rissolles

Rissolles à la Béchamel.

A Fry of Poultry with Bechamel Sauce.

CUT the Remainder of a cold Fowl, Turkey, Chicken, or Veal in Dices, like for to mix with Forced-meat; and make a Sauce with a Bit of Butter, a Slice of Ham, Parsley, Shallots, half a Bay-leaf; soak this about a Quarter of an Hour; then add two Spoonfuls of good Jelly Broth, Cream and Flour, a little Salt and Pepper; reduce it to about half, then sift it in a Sieve, and put the Bits of Meat to it, with a raw Yolk of Egg; give it few Boilings together, then let it cool; make a little Puff-paste, very thin, and wrap some of the Ragout in it, as large or small as you shall think proper; pinch them all round like Apple-puffs, then fry them of a good Colour in fresh Hog's Lard.

Poularde en Hochepot.

Hotchpotch of Fowl.

IT is cut in Quarters, brazed, and make a good Ragout with small Onions, and all Sorts of Roots cut differently, pickled Pork, brazed with the Fowl, and all well intermixed on the Dish; serve with a thick Cullis Sauce: you may put to it any other Sorts of Meat, as in all Hotchpotch.

Poularde en Hérisson.

Fowl as a Hedge-hog.

MAKE a Farce to stuff it with its Liver chopped, scraped Lard, Parsley, Shallots, Pepper and Salt; stuff it for roasting, then give a few Turns over the Fire in Butter, then lard it with Bits of Ham close, and Bits

Bits of Truffles, to stick up pretty far out; roast it, basting often with good Oil: serve with Consommé and Cullis Sauce, and a good Lemon Squeeze.

Poularde au Fumé.

Fumé means the Flavour of Game.

CUT the Meat of a long kept Rabbit in thin Slices; lay them on a Dish to season them with Pepper and Salt, chopped Parsley, Chibbol, Shallots, and a little fine Oil; split a Fowl at the Back, bone it all to the Legs and Wings; stuff it with this, then sew it up, and give it its natural Form; braze it with Slices of Veal and Ham, cover it over with Slices of Bacon; soak it for about a Quarter of an Hour, then put a Glass of white Wine to it, a little Broth, a Nosegay, Pepper, and Salt; when done, sift and skim the Sauce, add a little Cullis, and serve upon the Fowl.

Poularde en Chipoulate.

A Tureen, or Fowl Matlot.

CUT a Fowl in four, and braze it with Slices of Veal, and Bits of pickled Pork with it, a Dozen of small Onions scalded, whole Pepper, a Nosegay, two Cloves, half a Laurel Leaf, Thyme, a little Basil; soak it about a Quarter of an Hour, then put to it few thick short Sausages; cover it over with Slices of Lard, and some good Broth to it, finish it on a slow Fire; sift and skim the Bottom of the Braze, add a Bit of Butter rolled in Flour; reduce it to a good Consistence; intermix the Fowl, Pork, Sausages, and Onions, properly on the Dish: serve the Sauce upon all, with a Lemon Squeeze over.

Cuisses de Poularde aux Truffes.

Legs of Fowl and Truffles.

THE Legs are braized as for any other Dish, and served with a Ragout of Truffles, or Mushrooms; then they will bear the Name of either.

Cuisses de Poularde au Prince.

SOAK few Anchovies, and Bits of fresh Ham cut for larding, when you think they have lost their Salt, drain them; and lard as many Legs of Fowl as will make a good Dish; then marinade them some Time, with a Glass of white Wine, one Lemon cut in Slices, Pepper and Salt; make a Stuffing with Butter, chopped Parsley, Shallots, Capers; put each Leg in a Bit of Puff-paste, and the Marinade mixt with the Stuffing; bake them in a slow Oven; when done, take off the Paste, and serve with a Sauce au Celadon, which you will find how to make, in Sauce Articles, Page 32.

Cuisses de Poulardes à la Gendarme.

Military Fashion.

MARINADE the Legs with Oil, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; then Bread Crums over, to broil on a slow Fire of a good Colour; scald a little Chervil, Taragon, Burnet, Parsley, half a Clove of Garlick, two Shallots; then drain them, to pound them with an Anchovy, few Capers; then mix it with a little Oil and Vinegar, Mustard and Cullis, Pepper and Salt: serve under the Legs, or in a Sauce-boat.

Poires de Poulardes aux Trufes,

Legs of Fowls in the Form of Pears.

BONE three or four Legs of Fowls, all to the Stumps, and stuff each round like a Pear, with a Farce made of fat Livers, scalded Sweet Bread, Truffles, Mushrooms, scraped Lard, Parsley, Shallots, Pepper and Salt, two Yolks of Eggs; sew them up, and braze with Slices of Lard, half a Glass of white Wine, whole Pepper and Salt; when done, serve a Ragout of Truffles with them: you will find how to make it in Ragout Articles, Vol. II.

Cuisses de Poulardes en Gelée.

Legs of Fowls done in Jelly.

THEY are larded with Ham, and Lard intermixed, brazed, and the Jelly done as usual: also Legs à Consommé; they are brazed with Veal and Ham, sufficient to make a strong rich Sauce, with all Sorts of Bits of Roots, and proper Spices, few Taragon Leaves; when the Legs are done, sift and skim the Sauce; add a middling Quantity of scalded chopped Parsley, and a Lemon Squeeze.

Culottes de Poulardes à l'Italienne.

WHAT the French call the Culotte, is the two Legs and Rump cut together, and may be dressed in all the different Ways of any other Part, and to all the different Sauces; this is called *Italienne*, as it is recommended to be marinaded in Oil, Herbs and Spices as usual, about an Hour before brazing; Oil ought not to be much used in Cookery in England, as it is seldom to be had so good as the Italians and French can have it, but Butter instead.

J. V.
Quenelles

Quenelles de Poularde.

Forced-meat Balls.

TAKE the Wings and Breast of a Fowl, scrape the Meat quite fine, pound it in a Mortar with three Yolks of Eggs, chopped Parsley, Shallots, two Leaves of Basil, scraped Lard, Pepper and Salt; when all is well pounded together, put it upon a Dish; boil a Pint of good Broth on a smart Fire; and as it boils, take a Spoonful at a Time of the Forced-meat, and put it to boil in the Broth, and so on till all is done; as they are doing (like poached Eggs) take them out one by one with a Skimmer; sift and skim the Broth; add a little Cullis to thicken it, and serve upon the Quenelles.

Cuisses de Poulardes Bacbique, from Bacchus.

BONE few Legs of Fowls thoroughly, and flatten them as much as you can; then lay upon them a Stuffing made of Butter, chopped Parsley, Shallots, few Tarragon Leaves, Mushrooms, Bread Crums, two Yolks of Eggs, Pepper and Salt; roll them up, and tie them fast to braze between Slices of Bacon, half a Pint of red Wine, a little Broth; when done, sift the Sauce; add a little Butter rolled in Flour; make a Liaison, and serve upon the Legs.

Ailerons de Poulardes ou Dindons de différentes Façons.

Pinions of Fowls or Turkeys of different Manners.

BRAZE them first in a good seasoned Braze; if you like to keep them white, put Slices of Lemon in the Braze; you may also braze small Onions with it, or any thing else, which you propose to garnish the Dish with; when so done, you may serve them with what Sauce you please: as to those of Turkies, you may lard a few and

finish them like a Fricandeau, with a Caramel, and others left white; also in Jelly, or with a relishing Sauce, en Crepine, au Gratin, in Matlott, in Fricassée, marinaded and fried, &c.

Ailerons Composés.

Shammed Pinions.

YOU must have Moulds made in the Form of Pinions; take the Skin of a Fowl, such as you use for the Broth-pot or other; fill the Skin with a well-seasoned Forced-meat; make it take the Form of the Mould; bake them in the Oven; and serve with what Sauce or Ragout you think proper.

Terrine d'Ailerons aux Maroys.

Tureen with Chesnuts.

BRAZE as many Pinions as you think proper, and Bits of pickled Pork with them, and proper Seasoning; serve with a Chesnut Cullis, and few whole ones: you will find how to make it in Cullis Articles: you may also serve them with any other Cullis, or stewed Greens, or small Onions, and Parmesan Cheese; give Colour in the Oven, or with a Salamander, or broiled à la Sainte Menehoult.

Crêtes en Fricassées au Blanc.

Cock's-combs White Fricassée.

SCALD as many Combs as will make a small Dish, and boil them in Broth and Lemon Slices; put a Slice of Ham in a Stew-pan with Mushrooms, a Nose-gay, two Cloves, half a Laurel Leaf, Thyme, a good Bit of Butter; soak this awhile; then add some good Broth,

Broth, a little Flour; sift it, and put the Combs to it; make a Liaison with Yolks of Eggs and Cream, Pepper and Salt, and a Lemon Squeeze: you may garnish them with small Forced-meat Balls, or hard Yolks of Eggs, or small Onions: you may also serve them with Sauce Robert, or Sauce Ravigotte, or any other.

Des Foyes gras.

Of fat Livers.

THEY may be kept several Days covered with Fat, to hinder them from turning black; those of Fowls and Capons are the best, as they are not so dry as those of Turkies: fat Livers are of great Utility in Cookery, to garnish different Sorts of Ragout, to mix with Forced-meat, for *petit Pâtés*, to mix in Pies, and several other Uses, and may be dressed in many different Ways by themselves. I shall not dwell long on the different Ways of dressing fat Livers, as they are much dearer in England than in France; and to make either Pies or other Dishes of fat Livers, would make it very dear to very little Purpose; the Scarcity of, and Season when to get them, render their Uses of very little Signification whatever. They must be brazed with the proper Seasoning, to be served with any Sorts of Sauces or Ragout, half brazed for broiling, or en Crepine, au Gratin; to be sliced, and finished as all former Directions under the same Denomination; also in Tureen, or Matlot, with other Meat; and all Sorts of Roots, or such as have served, may be fried, wrapt up in Forced-meat, served upon Bits of fried Bread; also minced and done in Paper Cases, properly seasoned, moistened with a little Cullis. Although they are recommended often as part of Forced-meat, any others may be used instead, as all depends more on good Taste for Seasoning, than the Quality of the Meat used for any Kind of Farce.

De la Venaison ou Viande Noire (Nair, Black.)

Of Venison, or brown Meat.

WHAT the French call black Meat, under the Name of Venison, (or *Viande Noire*), is the wild Boar, and the young, called *Marcassin*, the red Deer, its Female the Hind, Bucks, and Does, Fawns, and Kids.

Du Sanglier ou Cochon Sauvage.

Of wild Boars or wild Hogs.

TH E Female is more esteemed than the Male, and both are better, when they keep together, and feed upon green Corn; the Meat ought to be kept long before it is used: the best Part of the Boar is the Head; it is mostly served cold; when braized, the fore Quarter, roasted, larded, served with a sharp Sauce in a Sauce-boat: the hind Quarter dressed as à la Mode Beef, or *Dôbe*; and also prepare it as pickled Pork; any Direction about it is of very little Use in England, as what we see comes from abroad, and seldom any thing else but the Head: the Germans are best acquainted with their different Qualities and Uses, and make those smoked Sausages of wild Boar's Flesh, which are much esteemed, both in England and other Countries.

Sanglier à la Daube.

Leg of a wild Boar dobed.

LARD it thoroughly with large Pieces, seasoned with fine Spices, chopped Garlick, Shallots, Parsley; put it in a Brazing-pan much of its Bigness, with Slices of Bacon, Thyme, Laurel, Basil, sliced Onions,

all

all Sorts of Roots, a large Nosegay of sweet Herbs, Cloves, whole Pepper, Trimmings of any Sorts of Meat; soak it about half an Hour; then add two or three Glasses of Brandy, a Pint of white Wine and Broth; braze slowly for about seven or eight Hours, then let it cool in the Braze; skim the Fat off, to serve the Jelly with the Meat.

Hure de Sanglier à la Braise.

Boar's-head braized.

SCALD the Head over a Charcoal Fire to clean it, and scrape it well with a Knife; then bone it as far as the Eyes, without cutting the Skin; lard it inside as the Leg, with all the same Seasoning; tie it up in a coarse Cloth, and braze it with all Sorts of Spices, and Roots, one Lemon sliced, three Bottles of red Wine, one of Water; braze it at least six Hours; reduce the Liquid to half: let it cool in the Braze, and serve cold.

Sanglier à la Poivrade.

Roasted, and served with a sharp Sauce.

LARD a Neck as before; roast it, basting with red Wine; serve with it a relishing Sauce, as à la Nivernoise, à la Poivrade, Sauce Piquante, Sauce d'Acide, which you will find in Sauce Articles.

Sanglier en petit Salé.

Pickled.

IT is done in the same Way as Pork, *Sanglier à la Mode*; it is much the same as à la Daube.

*Boudin de Sanglier.***Black Puddings of wild Boar.**

THEY are done in the same Manner as those of Pork, *Sausages* to dry; chop six Pound of the Meat, with three of the Flee, or in proportion, six Ounces of Salt, half an Ounce of Pepper, half an Ounce of pounded Mace, half a Pint of sweet Wine; mix it well all together, and put it in a Pan, well covered, for about four and twenty Hours: if you would have them very red, add half an Ounce of Salt-petre, pounded with the rest: then cut a Couple of Hog's Ears in small Fillets, and mix it with the Meat; then fill the Guts, and let them drain about four and twenty Hours; then hang them in the Chimney, until they are quite dry; you will boil them, when you have Occasion, in Broth or Water, with sliced Onions, a Nosegay, and Bits of Roots: serve cold upon a Napkin.

*Du Marcaffin.***Of the Suckling wild Boar.**

WHEN it is quite young, it is roasted whole, the Back larded; leave the Head without cutting it off, and serve with a relishing Sauce in a Boat.

*Du Cerf, Biche, Daim, Chevreuil, & Faon.***Of Deer, Hind, Buck, Doe, Kid, and Fawn.**

THE Kid which feeds upon Hills is more esteemed, than that which is kept on low Land: the French say, that the Doe is better than the Buck; I presume it is for being so little acquainted with the Quality of either: the red Deer and Hind are only good while young, All these are dressed in the same Manner, as the wild Boar and Marcaffin, &c. &c.

Du Gibier en general.

Of Game and wild Fowls.

UNDER this Denomination are comprehended Partridges, Pheasants, Quails, Rails, Land and Water, Larks, Thrushes, Black-birds, Wood-pigeons, Wood-cocks, Snipes, Moor-hen, Land and Water Teal, Plovers, Ducks, wild and tame, &c. Hares, Leverets, Rabbits, young and old, &c.

Lapreaux en Cailles.

Rabbits roasted as Quails.

CUT one or two Rabbits in several Pieces; cut out the Back Bone; marinate them about an Hour with a little Oil, chopped Parsley, Shallots, Mushrooms, Pepper and Salt; then wrap each Piece in a Vine Leaf, and a thin Slice of Bacon, with as much of the Marinade as you can; roast them; when almost done, strip them to take Colour; serve with what Sauce you think proper, when so marinated: you may also do them in Cowl, in the Oven, or broiled slowly.

Lapreaux au Pontife.

Rabbits, Pontiff Sauce.

CUT the Fillets of two large Rabbits of middling Sizes, and marinate them as before, for an Hour or two; then tie them up with all the Marinade, in Slices of Lard and Paper; roast them as you do Pork Astlets; then put them in the above Sauce, well finished; warm all together without boiling. Young Rabbits are sometimes trussed like Partridges, and also as Chickens to roast, &c.

Lapreaux

*Lapreaux à l'Escalope.**also Rabbit Collop.*

CUT the Fillets of one or two Rabbits in thin Slices, and put them in a Stew-pan upon a Slice of Ham, few Slices of Veal, a little Butter or Oil, Pepper and Salt, chopped Parsley, Shallots, Mushrooms, then few thin Slices of Bacon for covering; soak this on a slow Fire, about a Quarter of an Hour, then add a Glas of white Wine; finish the Brazing; take out the Fillets, drain the Fat off; sift the Braze, add a little Collis, skim it very clean: you may add a Lemon Squeeze, if the Wine does not make the Sauce sharp enough; serve upon the Fillets; when so brazed, you may put them to what Sauce you please, or in white or brown Fricassee, or Gratin, &c. &c.

*Lapreaux en Galantine.**In Cake or Marbled.*

THIS is done as all other Sorts of Meat under the same Denomination, thoroughly boned; stuffed with a good raw Forced-meat, and brazed to eat cold. Rabbits may be dressed in every Respect as Chickens. I shall only give the different Names for the Satisfaction of the Reader; as by it it will easily appear, that a Repetition of every Articles in the Dressing would only be tedious without Improvement.

Lapreaux aux Pois. With green Peas.

Roulades de Lapreaux. Rolled like a large Sausage with Stuffing.

Lapreaux en Papillottes. Broiled in Paper.

Lapreaux Marinés. Marinaded to fry.

Lapreaux en Fricassée. Fricassée white or brown.

Cuisses de Lapreaux à la Dauphine. Legs of Rabbits, as all others under this name.

Filets de Lapreaux en Surprise. Sham Fillets made of Veal and Farce.

Lapreaux en Ragout de plusieurs Façons. Ragout of different Manners.

Lapreaux à la Broche aux fines Herbes. Roasted, stuffed with sweet Herbs.

Lapreaux à la Provençale. See any Direction under this Name.

Lapreaux en Timbale. See as above.

Lapreaux en Grenadins. Small Fricandeaux.

Lapreaux en Matelottes.

Filets de Lapreaux Mêlés. Fillets mixt with any thing else.

Filets de Lapreaux au Jambon. Brazed and intermixed with Bits of Ham.

Lapreaux en Achis. Hashed with other Sorts of Meat.

Lapreaux

Lapreaux en (Racourci), Shortened; trussed the same as is mostly done in England for boiling, and boiled in Broth; served in the same Manner.

Filets de Lapreaux Grillés. Fillets broiled.

Lapreaux en Crepine. Rabbits in Cowl.

Lapreaux au Monarque. With said Sauce.

Lapreaux en Salade. Salmagundy.

Terrine de Lapin à la Purée, & petit Lard. Tureen of Rabbit and pickled Pork with any Sorts of Porridge.

Terrine de Lapin à la Paysanne. Tureen Country Fashion.

Lapin en Gelée. In Jelly.

Lapin en Paupiettes. Olives of Rabbits.

As an ample Direction has been given in Chicken Articles under all those Names, follow the same for Rabbits; the Meat requires much the same Seasoning, and the same Time of finishing.

Lièvre en Terrine à la Daube.

Tureen of Hare Dressed.

CUT an old Hare in six Pieces, bone it thoroughly, and lard each Piece with Lard, seasoned with fine Spices, Thyme and Laurel Powder, chopped Parsley, Shallots, one Clove of Garlick; braze it in a small Pan with Slices of Lard, and all the Bones, and as much of the Blood as you can save; a Quarter of a Pound of good Butter, a Glass of Brandy; stop the Pan well, and let it simmer on a slow Fire, or in the Oven for about four or five Hours; then take out the Bones, and put the

the Hare in the Tureen, each Piece close, and the Slices of Bacon upon it; sift the Sauce, pour it in the Tureen; let it cool; before using, it ought to be like a Pie.

Lièvre au Sang.

Hare with its own Blood.

SAVE the Blood of an old Hare, and cut it in Pieces to lard; put it in a Stew-pan with its Liver, a good Bit of Butter, a Nosegay, Mushrooms, three Cloves, Thyme, Laurel, a Slice of Ham; soak it a while, then put to it two or three Glasses of red Wine, and Broth, a little Flour; when the Liver is done, take it out, and pound it; sift it in a Sieve, with the Blood and some of the Sauce; reduce the rest quite thick with boiling, add Pepper and Salt; take the Hare out, sift the Sauce; add as much to the Blood as is required, and serve together.

Roulades de Lièvre.

Coloured Hare.

BONE a large Hare thoroughly, and lard it all over with thick Lardons, seasoned as for all other Dobe; put a good Farce in it, or braze it without; roll it up, and tie it well; braze it with Slices of Veal, half a Pint of white Wine, as much Broth, and covered over with Slices of Bacon: you may also put such Meat, and other Seasoning to make a Jelly of the Braze after: and serve cold with it, either whole or sliced.

Filets

Fillets de Lievreaux à l'Escalope. Collop of Leveret,
Rabbit Collop.

Gâteau de Lièvre.

Hare Cake.

CHOP all the Meat of a Hare, and of a Rabbit, half a Leg of Mutton, two Pound of Fillet of Veal, or fresh Pork, two Pound of Beef Suet; season all together with Pepper and Salt, fine Spices pounded, chopped Parsley, Shallots, a Quarter of a Pound of Pistachio-Nuts peeled, about a Pound of raw Ham cut in Dices, half a Pound of Truffles or Mushrooms, also cut in Dices, six Yolks of Eggs to mix it, one Glass of good Brandy; garnish a Stew-pan all round with Slices of Lard, and put all your Preparation in it close, and cover it all over with Slices of Lard, rather thick, stop the Pan all round with a coarse Paste, and bake it about four Hours; let it cook in the same Pan, then turn it over gently; scrape the Lard quite off, or leave a little of it to garnish it with any Sorts of Colour, or to make it more even, and to give it a better Form; cover it over with Hog's Lard or Butter, in order to garnish it with different Colours according as your Taste shall direct.

Cotelettes de Lievreau.

Cutlets of Leveret.

CUT the Fillets pretty large, and take out as many Ribs as you make Cutlets, which you cut in the Form of, stick one Rib in each; lay them in the Dish you intend for Table (if Plate); put a little Broth to it, and all Sorts of sweet Herbs chopped, Mushrooms, Pepper and Salt, a Bit of Butter; simmer between two

Dishes, slowly turning, two or three Times; and reduce the Liquid quite; when done, serve with a rich Cullis Sauce; or make a Sauce with the Bones, and a little Cullis, and proper Seasoning, which will be better: A roasted Hare, or the Remains, may also be done in the same Manner, cutting the Meat in Fillets, and making a Sauce with the Bones bruised, a little Broth, Cullis; and made relishing with one chopped Shallot, few Tarragon Leaves, a little Butter rolled in Flour, and a Lemon Squeeze or Verjuice.

Lièvre en Civet.

Hare stewed.

CUT a Hare in Pieces, scald it in boiling Water; you may lard some of the Pieces if you please; then put it in a Stew-pan with a Pint of Water; let it simmer some Time; then if the Hare is large, add a Bottle of red Wine, one or two Dozen of small Onions scalded, few whole Mushrooms, whole Pepper, three Cloves, Salt, few Bits of fresh Ham, or of such as has been boiled; let it simmer a good while, until the Liquid is reduced to half; then add a good Bit of Butter rolled in Flour: make the Sauce pretty thick; serve with fried Bread round the Dish.

Leorean au Chevreuil.

Leveret, Kid Fashion.

SINGE a good large Leveret over a Charcoal Fire, then lard it, and marinade it three or four Hours, in a warm Marinade, made of Water, Vinegar, Butter, Flour, Pepper and Salt, chopped Parsley, Shallots, Thyme, Laurel, Basil, sliced Onions, Lemon-peel, Cloves; then roast it, basting with some of the Marinade; fift the Remainder, add a little Cullis, and serve it in a Sauce-boat.

Lièvre

*Lièvre à la Polonoise.**Hare Polish Fashion.*

SAVE the Blood, and cut the Hare in large Pieces; lard it coarsely, and give it few Turns on the Fire with a Bit of Butter rolled in Flour, a Nosegay, two Cloves, Thyme and Laurel, half a Clove of Garlick, Pepper and Salt; then put a Pint of red Wine to it, a little Broth, a Spoonful of Vinegar; when it is almost done, add the Blood and Liver pounded; boil it together a Moment; when ready, add half a Spoonful of small Capers whole, scalded Olives stoned; serve all together.

Lièvre en Haricot.

MAKE a brown Sauce with Butter and Flour; cut a Hare in Pieces, and give it a Fry in this; then add half a Pint of white Wine, a Spoonful of Vinegar, a little Broth, a Nosegay of Parsley, Shallots, one Clove of Garlick, two of Spices, Thyme and Laurel, a little Veal Gravy, whole Pepper and Salt; when half done, put scalded Turnips to it cut properly; fry Bits of Bread in Butter, to garnish the Dish; when the Hare is done, take out the Nosegay, and as much of the Spice as you can; skim it well, and serve the Hare covered with the Turnips.

Levreaux en Crepine, & Gratin.

THIS is done after the same Manner as all such Directions boned; the Meat filled with a good Forced meat, and done in the Oven; serve with a relishing Sauce for either.

Filets de Leveau aux Legumes.

Filletts of Hare with stewed Greens.

CUT the Remainder of a roasted Hare in Fillets; warm it upon the Dish you intend for Table, with a little Broth, a few Drops of Vinegar and Salt; warm without boiling; when ready to serve, pour the Sauce out, and serve the Hare with a Ragout of Cucumbers, Endives, Sellery, or any other.

Boudins de Leveaux.

Black Puddings made of Hare or Leveret.

THEY are prepared like all other Sorts of Puddings, with the Blood of the Hare, or may be done with Hog's Guts, and any other Guts besides; as those of Hare would be very apt to burst in the cleaning: Turkeys or Lamb's will do equally.

Filets de Leveaux aux Anchois.

Filletts with Anchovies.

CUT out the Fillets of one or two Leverets whole, lard them with Fillets of Anchovies, soaked in Water some Time; simmer between two Dishes for about half an Hour, with Butter enough, a little Pepper, half a Dozen of fine chopped Shallots; then put the Fillets upon the Table Dish; put a little Cullis in the first, one large Spoonful of Verjuice, a Bit of Butter rolled in Flour; keep it on the Fire until it becomes pretty thick, and serve upon the Fillets: the Remainder of the Leverets will serve for either a Civet or a Pie, or to make a *Coulis au Fumé*; to serve with any Sorts of Game.

Levreux à la Minute.

Quick in a Moment.

LIGHT a good Stove while you are drawing the Liver, and cut it in middling Pieces; boil the Liver, and put all together in a Stew-pan, with a good Bit of Butter, Pepper and Salt, chopped Parsley, Shalots, Mushrooms, half a Clove of Garlick; cover well, turn it in about eight Minutes; it will only require about a Quarter of an Hour to do, if the Liver has been properly kept; then dress the Meat upon the Table Dish; put a little Broth and Vinegar to the Sauce to gather the Seasoning, and serve upon the Hare; the Sauce ought to be pretty thick.

Des Ramereaux.

Of Wood-pigeons.

THE Wood-pigeons perch upon Trees, contrary to other Kinds; the Flesh is very good, although dry: young ones are distinguished by the Shortness of their Claws, as they grow longer with Age; they are commonly eat roasted, but may be dressed in all the different Ways of other Pigeons.

Ramereaux à l'Allemande.

German Fashion.

LARD them through and through, and boil them with scalded Savoy, half a Pound of pickled Pork, Broth, two Cloves, a little Nutmeg, whole Pepper and Salt; when done enough, drain them of the Fat, and squeeze the Cabbage to get it out; intermix each Sort on the Dish; serve with a rich Cullis Sauce, with Butter in it.

Ramereaux

Ramereaux aux Fenouil.

With Fennel Sauce.

SCALD few Sprigs of Fennel; chop some of it to mix with the Livers, a Bit of Butter, two Yolks of Eggs, Pepper and Salt; stuff the Pigeons with it; roast them wrapt in Slices of Bacon, and Paper; and mix some chopped Fennel with some Cullis, a Bit of Butter, half a Lemon Squeeze, and serve upon the Pigeons.

Bécasses, Bécassines, & Bécaux à la Broche à différentes Sauces.

Wood-cocks, Snipes of both Kinds, roasted with different Sauces.

WHAT the French call the *Bécaux* is what is commonly called a *Jack Snipe* in England, and is more esteemed by them than it is here: they allow, that being roasted is the best Way to eat them; but for the sake of Variations required in large Tables, give several other Methods of dressing them. Each Kind is dressed in the same Manner: split either Wood-cocks or Snipes at the Back, take all the Inside, to mix with a little scraped Lard, chopped Parsley, Shallots, Pepper and Salt; stuff them with it, and sew them up; roast them wrapt in Slices of Lard, and Paper; and serve with what Sauce or Ragout you please.

Salmie de Bécasses.

TAKE ready roasted Wood-cocks; cut the Legs and Wings in two, and the Breast; pound the Bones and the Inside, and boil them with a little red Wine, three or four chopped Shallots, Pepper and Salt; reduce

the Liquor to half; then sift it in a Sieve; mix a little Cullis, and a Bit of Butter with it; also few Bread Crums to thicken it: put the Wood-cocks or Snipes in it, warm without boiling; garnish the Dish round with fried Bread.

Salmie de Bécasses à la Sainte Menebault.

WITH a cold Salmie, such as the above, will do equally for a good Dish; put it in the Table Dish, garnish the Dish round, with a Farce made of the Remains of roasted Poultryes, Bread Crums soaked in Cream, Beef Marrow, chopped Parsley, Shallots, Pepper and Salt, mixt with two Yolks of Eggs; cover it also thinly all over with the same; basted over with Eggs and Bread Crums, few Drops of melted Butter over all; give it a good Colour in the Oven, or with a Salamander, keeping the Dish a Moment on an Ashes Fire.

Bécassines à la Duchesse.

SPLIT six Snipes at the Back; take all the Inside out, to make a Farce with two pounded Anchovies, half a Spoonful of Capers, Parsley, Shallots, Mushrooms, all chopped very fine; mix it with a good Bit of Butter, a little scraped Bacon, two Yolks of Eggs, Pepper and Salt; stuff them with it; sew them up close, and braze with few Slices of Veal, one of Ham; cover it with thin Slices of Lard; add a good Glass of red Wine, one or two Spoonfuls of good Cullis; when done, sift and skim the Sauce, which ought to be pretty thick, which may be done with a little Butter and Flour.

Bécaux à la Perigord.

THIS is done much in the same Manner, as the last, stuffed; only Truffles chopped in the Forced-meat, which give the Name of *Perigord*, as all other Dishes under the same Denomination; *Perigord* being a Province in France, where Truffles are very good, and in great abundance: you may either roast or braze them, and serve with a Ragout of Truffles, as directed in Ragout Articles. Those *Perigord* Dishes are not very fit for England, where Truffles are so very dear, and so different in Flavour to foreign ones. It is much the same with *Italian* Dishes, where Oil is in the Composition; but, as very good Butter is to be had in England, at all Times of the Year, it may very well supply the want of good Oil in Cookery: also those Dishes under the Denomination of *à la Provence*, ought to be done with Caution, as the principal Flavour is Garlick, only re-lished in that Country.

Bécaux au Salmie de Provence.

Snipes Salmie, Provence Fashion.

TAKE out the Inside of roasted Snipes, cut off the Heads, and pound them with two or three Cloves of Garlick, first scalded, then a little Cullis to it, and sift it in a Stamine; squeeze one Orange or two in it, Pepper and Salt; cut the Snipes in Fillets, and warm all together without boiling: garnish the Dish with fried Bread.

Filets de Bécasses au Jus de Canard.

Fillets of Wood-cocks with Duck Gravy.

MINCE the Meat of two or three roasted Wood-cocks, and roast one or two old Ducks; when the

Ducks are half done, put a proper Dish under, and give them few Cuts to let the Gravy out; then put the Fillets in it, and the Juice of a Seville Orange, with Pepper and Salt; warm without boiling.

Bécassins & Bécassines aux Trufes, & aux Olives.

Wood-cocks and Snipes with Truffles and Olive Ragout.

THEY are brazed in the same Manner as all others, with as many large Truffles as Birds, intermixed together on the Dish, and served with a Truffles Cullis, or Ragout, the same with Olives; also with Cullis of Wood-cocks, to take the Inside and the Trimmings pounded, and boiled in good Cullis, a Glas of white Wine, few Mushrooms, and all proper Seasoning; the Birds brazed, and a Sweet Bread with it; serve the Cullis upon, which ought to be pretty thick.

Des Alouettes.

Of Larks.

TO make a Ragout, put them in a Stew-pan with a Bit of Butter, some Mushrooms, a Nosegay, a Slice of Ham, a scalded Sweet Bread cut in Pieces; simmer this a Moment; then add a little Broth, a Glas of Wine, Pepper and Salt; reduce the Sauce; when almost done, add a little Cullis, take out the Nosegay and Ham: if you would have them stewed, you will prepare them at first in the same Manner, but without Sweet Bread; instead of it, put small Onions, first scalded; when three Parts done, add a little Cullis, a Bit of Butter rolled in Flour, half a Spoonful of Verjuice, or a Lemon Squeeze: you may also mix with it Cabbage Lettuces, boiled in good Broth, or serve with any Sorts of stewed Greens or Cullis.

Alouettes

Alouettes en Cerises.

Larks in the Form of Cherries.

DONE the Larks thoroughly, and roll the Meat in the Form of Cherries; stick one Leg in each; braze them with proper Seasoning; when done, add a little Cullis and Gravy; put the Cherries on the Dish for Table, the Legs upwards; sift and skim the Sauce; squeeze an Orange into it, and serve upon the Meat.

Des Pluviers, Vaneaux, et Grives.

Of Plovers, Lapwings, and Thrushes.

THESE different Kinds of Birds are commonly eat roasted, but may also be dressed in many different Ways. I shall observe in regard to Thrushes, that they are much more valued in France than in England, and for a very good Reason, as they feed mostly upon Grapes, which gives them a very agreeable Flavour; and it is only those which are esteemed: the common Wood-thrushes are the same as in England.

Pluvier à la Perigord.

Plover with Truffles.

THEY are brazed with Veal, Ham, and Truffles, and all other proper Seasoning, a Glass of Wine and Broth; sift and skim the Braze; add a good Lemon Squeeze, when ready to serve: you may also roast them stuffed in the same Manner as Wood-cocks; serve with any Sorts of Ragout; also *au Gratin*, making a Forced-meat with the Livers, &c. as all other under the same Denomination; braze the Plovers, put them upon the Gratin, serve with a very good Cullis Sauce.

It is needless to say much about Thrushes; however they may be dressed in all the different Ways of Pigeons; a good Sauce will make any thing relishing; and palatable for Change's sake.

Cailles à la Flamande.

Quails Flemish Fashion.

TRUSS six Quails, as for boiling; put them in a small Pot with a scalded Savoy, cut in Quarters and tied, half a Pound of pickled Pork; boil this together about half an Hour, then take them out, and drain the Water from the Cabbage; untie it, and put all together in a Stew-pan with some good Broth, Pepper and Salt, two Cloves, a Nosegay; when all is well brazed, dress it on the Dish intermixed; serve a good Cullis and Butter Sauce upon; few Drops of Vinegar to it: you may also braze as many Quails as you think proper, with as many Craw-fish and Truffles; the Braze sifted and skimmed, adding a little Cullis; and a Lemon Squeeze will serve for Sauce: this is called *Accompagnées*.

Cailles au Laurier.

Quails with Laurel.

STUFF the Quails with a Farce made of their Livers, scraped Lard, chopped Parsley, Shallots, Pepper and Salt, one Laurel Leaf, chopped very fine; roast them wrapt in Slices of Lard, and Paper over it; put a Slice of Ham in a small Stew-pan; simmer it some Time; when it begins to stick to the Pan, put a Glass of white Wine, a little Cullis, half a Clove of Garlick; reduce it to a good Consistence; sift it, and add a Lemon Squeeze; when ready, put the Quails, each upon a Laurel Leaf: serve the Sauce upon the Birds.

Cailles

Cailles en Ragout, ditto en Matelotte, au Gratin, &c.

THEY are all done in the same Manner as Chickens, and may be dressed in all the different Ways of any other Birds. As they are neither very good, nor plentiful in England, I shall pass over any further Direction about Quails.

Des Perdreaux & Perdrix.

Of Partridges young and old.

Perdreaux à la Broche à differents Sauces & Ragouts.

Roasted Partridges with different Sauces and Ragout.

MAKE a litte Farce with the Livers, scraped Lard, Shallots, Parsley, Mushrooms, Pepper and Salt; stuff the Partridges with it; give them a Fry in Butter, then wrap them in Slices of Bacon, and Paper to roast: serve with what Sauce or Ragout you please.

Perdreaux à la Madelaine.

TRUSS three Partridges for roasting; put the three Livers in one of them, and roast them to three Parts; then take them off to cut in Pieces, as for a Salmie; take out the Livers to chop with Truffles, few Shallots, a Spoonful of Oil, a Glafs of white Wine, Pepper and Salt; simmer all together about a Quarter of an Hour; add a Lemon Squeeze; such as have served may do equally for this;

Perdreaux

Perdreaux Grillés aux fines Herbes.

Broiled with sweet Herbs.

TRUSS the Legs inside, and split them at the Back; then put them to marinade for about an Hour, with a little Oil, Pepper and Salt, and all Sorts of Seasoning-herbs chopped; then roll them up in Paper, and all the Herbs; broil slowly; and gather all the chopped Herbs, to mix with a good Cullis, and a Lemon Squeeze.

Perdreaux à la Provençale, au Pontife.

(See any Direction under the same Name.)

Perdreaux au Consommé.

With rich Cullis Sauce.

TRUSS the Legs inside; put them in a small Stew-pan, between Slices of Bacon and Veal, both under and over, one Slice of Ham, a Nosegay, two Cloves, Bits of Carrots, Slices of Onions; braze on a slow Fire, without putting any Liquid to it; when they are done, sift the Braze in a Sieve; skim it well, and serve upon the Birds.

Perdreaux à la Perigord.

STUFFED with Truffles chopped, and all other Requisites, as often directed; brazed with few whole Truffles, a Glass of Wine, and all other proper Seasoning; the Braze serves for Sauce, sifted and well skimmed, a Lemon Squeeze, or Truffles Cullis, *Salmie*; done with roasted Partridges, just warm in Broth, a little Butter, chopped Herbs, Pepper and Salt, as all other.

Perdreaux

Perdreaux à la Dauphine.

BONE the Birds thoroughly, and fill each with a Farce made of Truffles, Mushrooms, Sweet Breads, chopped Parsley, Shallots, Pepper and Salt, all mixt with scraped Lard; truss them as if they were whole, and give them few Turns on the Fire, with a little Butter in a Stew-pan; then lard the Breast Part all over; braise them with Slices of Veal and Ham, some Broth, a Nosegay, two Cloves; when done, reduce the Sauce to a Glaze, as for Fricandeau: serve a good Sauce under the Birds.

Partridges filled with a good Farce, may be served with any Sorts of Sauces or Ragout; *Perdreaux au Citron*, with Lemon Sauce; *Perdreaux Glacés*, larded, brazed, and glazed, like Fricandeaux; *Perdreaux à la Polonoise*, Polish Fashion, brazed in the common Way, except they put a Glass of Brandy to it, and Orange Juice. *Achis de Perdreaux au Gratin*: this Hash is done with cold roasted Partridges, the Gratin made as usual. *Au Fumet*; cut the Meat off, and pound the Bones, to mix with Cullis; sift it, add proper Seasoning; warm all together without boiling. *Pardrix à la Braze aux Choux*, brazed with Cabbages, (Savoys are the best for brazing,) a Bit of pickled Pork, with a good Cullis Sauce. Such as would have them in the Nature of *Sour-croust*, stew the Cabbage very tender, and pretty high of Spices; add as much Vinegar as will give it a tartish Taste: this last is commonly served in a Tureen, then it is so called. Old Partridges are very good for brazing, and may be served with any Ragout, stewed Greens, and all Kinds of *Purée*: the Remains of roasted Partridges may also be used for Petit Pates; also Wood-cocks, or any other Land Birds, or to mix with any
Sorts

Sorts of Forced-meat, or for a Dish minced very fine; warm in good Cullis; garnishing the Dish with fried Bread.

Perdrix à la Villeroi, (from the title.)

BOIL a Dozen of small Onions in Broth, and a Bit of Butter, Pepper and Salt; reduce the Sauce, that the Onions may take a brown Colour; bone two or three Partridges, and fill them with the Onions, then truss them as whole; give them a Fry in a Stew-pan with a little Oil, Parsley, Shallots, Mushrooms; then put all together to braze with Slices of Bacon and Veal, a Glass of white Wine and Broth; braze slowly for about four or five Hours; sift and skim the Sauce, add a little Cullis: serve short Sauce, and pretty thick.

Perdrix en Aspic.

Aspic, a sharp relishing Sauce.

CHOP all Sorts of Herbs called *Ravigotte*, as Parsley, Shallots, Taragon, Burnet, Civet, Garden Cresses, mix all this together with Oil, Mustard, Taragon Vinegar, a pounded Anchovy, a little Basil, one Clove of Garlick, Pepper and Salt: if you would serve the Partridges whole, serve the Sauce cold in a Sauce Boat; if for hot, cut the Bird as for a Salmie; warm it in a little Broth, then put it to the Sauce; warm together without boiling: you may also mix it in the same Manner, cold: it will be better cold, if put together about an Hour or two.

Perdreaux

Perdreux à la Mandui.

After the Name of the Maker.

TRUSS Partridges as for boiling; lard them with Ham, and Lard, and Anchovies, through and through; braise them with Slices of Lard, a Nosegay, Pepper, and very little Salt or none; the Saltness of the Ham must guide you in that; a Glass of Wine: when done, sift the Bottom of the Sauce, add some Cullis; skim it well; serve upon the Birds. *Perdreux à la Fardiniere*: this is braized, and served with stewed Greens of what kind you please.

Achis à la Turque.

Hash Turkish Fashion.

TAKE what Sorts of Game you please, ready roasted, such as has been at Table; mince the Meat, pound the Bones, and boil them with a little Broth and Cullis, and proper Seasoning, then sift it; put the Meat to it, and boil Roes of Carps in Wine, a Nosegay, Pepper and Salt; or use such as have been dressed in *Matelotte*, or otherwise: pour the Hash upon the Dish, the Roes upon the Hash, and poched Eggs round.

Perdrix à la Daube Sicilienne.

Partridges dobed Sicily Fashion.

TRUSS the Birds as for boiling; lard them, half Lard and half Anchovies; seasoned with fine Spices without Salt; put them in a Brazing-pan, with a Knuckle of Veal, a Quarter of a Pound of Butter, two Glasses of Brandy, some Broth, sufficient to cover all, a Nose-
 I gay

gay of all Sorts of sweet Herbs, three Cloves
two of Garlick, two whole Onions; braze on
slow Fire, five or six Hours; then take the Birds out
to put in the Table Tureen; sift the Broth in a Sieve
without skimming; if too much, reduce it by boiling;
pour it in the Tureen, stir it now and then; when it
begins to turn to Jelly, mix the Butter with it, and
it will shew like Marble by that Means.

End of the First Volume.

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